

# THE NATIONAL PROVISIONER

APRIL 14 • 1945

Leading Publication in the Meat Packing and Allied Industries Since 1891



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*Casings*

*Sausage*



**QUALITY**

**DEPENDABILITY**

**SERVICE**

*Meat Food Containers*

## TRANSPARENT PACKAGE COMPANY

3520 SOUTH MORGAN STREET, CHICAGO 9, ILLINOIS ★ U. S. A.



**THEY'RE BOTH**

*the tops*

**IN CUTTERS**

Just as the Coast Guard Cutter is designed to do a specific job and is doing it with outstanding success, so is the BUFFALO Self-Emptying Silent Cutter designed, built and functioning.

Buffalo Self-Emptying Silent Cutters provide outstanding advantages that result in more output in a shorter time. Their fast, smooth and cool cutting protects protein

value, improves the finished product and increases yield.

The exclusive machine design and Buffalo scientific knife arrangement insure a fine textured, high yielding emulsion, free from lumps and sinews. And because the knives give a clean, shear draw cut, they open up the cells, allowing maximum absorption of

moisture resulting in higher yield of the finished product.

Since the sausage meat is always in clear view, the operator can inspect the batch constantly. This provides complete control over product and eliminates possibility of burning or shortening the emulsion.

Our catalog tells the complete story. Write for a free copy.



BUFFALO Model 70-B Self-Emptying Silent Cutter . . . cuts and empties 800 lbs. of meat in 5 to 8 minutes. Other models available in 200, 350, 600 and 800 lbs. capacities.

**JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.**

Sales and Service Offices in Principal Cities

**Buffalo**



**QUALITY SAUSAGE  
MAKING MACHINES**



Get ready NOW so ...

# EXTRA SALES and EXTRA PROFITS

Cold Packing Canned Hams

Griffith's

Simple ... Quick ... Low Cost ...

## COLD PACK PROCESS

ASSURES SALES-BUILDING  
FLAVOR • TEXTURE • COLOR

There's no time like *right now* to get set to cash in on the golden profit opportunities that will soon be yours—supplying the heavy demand for fast selling American canned hams.

### You Can Easily Produce Canned Hams

Practically every domestic packer now curing or boiling hams can make *extra sales* and *extra profits* producing delicious canned hams—with Griffith's simple, quick, low cost, Cold Pack Process.

With Griffith's Cold Pack Process you can capitalize on your present curing equipment and boiling vats. You can utilize them, augmented by a few additional units—to turn out a profitable volume of canned hams in a *surprisingly small space*.

### Cold Packing Offers These Advantages

Actually, Griffith's Cold Pack Process yields numerous profit-producing advantages over the pre-cooking method. You have no expense for pre-cooking equipment or labor. You have no meat weight loss because of pre-cooking—the *full boned-weight of the ham is in the can*. All the essential flavor-producing juices are cooked into—not out of—the ham. The net result is superb flavor, texture, and color—and more of it.

Get ready NOW to make *extra sales* and *extra profits* packing fast-selling canned hams. Send for "Canning Hams, The Griffith Cold Pack Process" today.

The

# GRIFFITH

NEWARK 5, 37 EMPIRE STREET — TORONTO 12, 1 INDUSTRIAL STREET — CHICAGO 9, 1415 W. 37TH STREET

# LABORATORIES



# THE NATIONAL PROVISIONER

Volume 112

APRIL 14, 1945

Number 15

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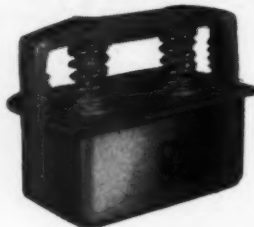
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THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON,  
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# This Globe

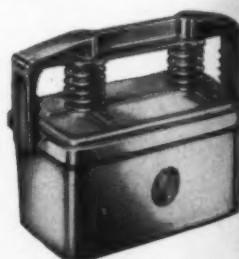
## STAINLESS STEEL MOLDS



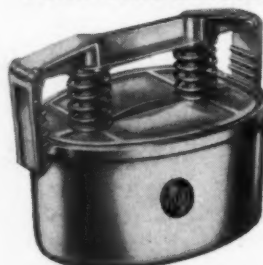
Globe Molds are element and acid proof and pressed from 13 gauge stainless steel. Up to 650 pounds pressure is exerted on cover, with springs 100% compressed. Telescopic plunger sleeved inside coil spring holds cover straight. Globe Molds are tops in durability and in production efficiency.

## RECTANGULAR HAM MOLDS

These aluminum molds are from eight to sixteen pounds capacity. Easy to clean. Satin smooth finish and rounded corners. Tested spring cover pressure and double post sliding socket cover construction assures solid, easy cutting hams, uniform in shape.



## PEAR SHAPED HAM MOLDS



These are from eight to fourteen pounds capacity. Coil spring covers and double posts with sliding sockets keep hams in shape to fit standard Polish ham cans. These molds produce hams in most natural form. Aluminum construction.

## ROUND HAM MOLDS

Aluminum construction, from ten to fourteen pounds capacity. Replaces old style split cylinder design. Hams require no canvas wrapping in these molds, and no repressing is necessary. Steel compression springs and positive guides eliminate jelly and water pockets.



UNITED STATES MAR  
COMMISSION AWARD OF MERIT AND  
ADDED GOLD STARS FOR OUTSTANDING WAR PRODUCE

30 YEARS OF SERVING THE MEAT PACK



# EQUIPMENT WILL MAKE MONEY IN YOUR SAUSAGE DEPARTMENT

Globe products represent years of experience in equipment manufacturing for the meat packing industry—PLUS the results of continuous experimental and research work by Globe engineers to develop improvements and new and more highly efficient mechanical meat packing units.

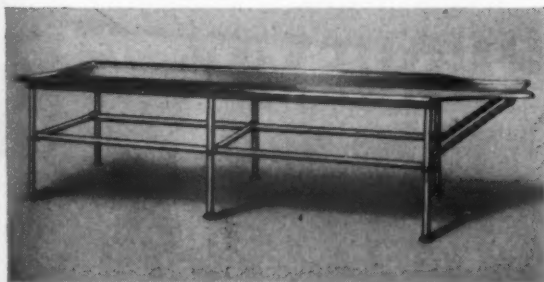
## MEAT LOAF FILLERS

A rapid filling mechanism for quantity production. Made of special aluminum alloy with stainless steel studs. Can be adjusted to pan heights up to 4½". Automatic air vent assures solidly packed pan with no air pockets. Can easily be dismantled for washing and quickly reassembled. Adjustable goose neck filling tube. Mechanical construction of filler prevents leakage and cutting of pan lining and prevents pan lining stripping. The Globe Perfection Meat Loaf Filler assures low processing costs.



## SAUSAGE STUFFING TABLES

This is a metal top table with heavy galvanized iron frame and 1½ inch galvanized iron pipe legs with adjustable shoes for leveling purposes. It is turned up one inch on all sides with slightly pitched center and drainage opening. Globe clamp casting assembly eliminates pipe threads, assures perfect sanitation and long life. Top is galvanized or stainless steel. This Globe Sausage Stuffing Table is an efficient, durable and dependable unit of packing plant equipment.



## SAUSAGE STUFFERS

Globe Stuffers are practical, ruggedly built, dependable packing plant equipment. Maximum profits from your sausage department are assured when you operate with Globe Equipment.

A mechanically perfect leak-proof adjustable piston completely eliminates air pockets and all resulting spoilage. Safety is proved by a complete hydrostatic factory test at 225 pounds without piston and then at 150 lbs. with piston in place. In case of accidental turning on of air when top is open a by-pass air vent prevents the loss both of product and of time in cleaning up and reloading.

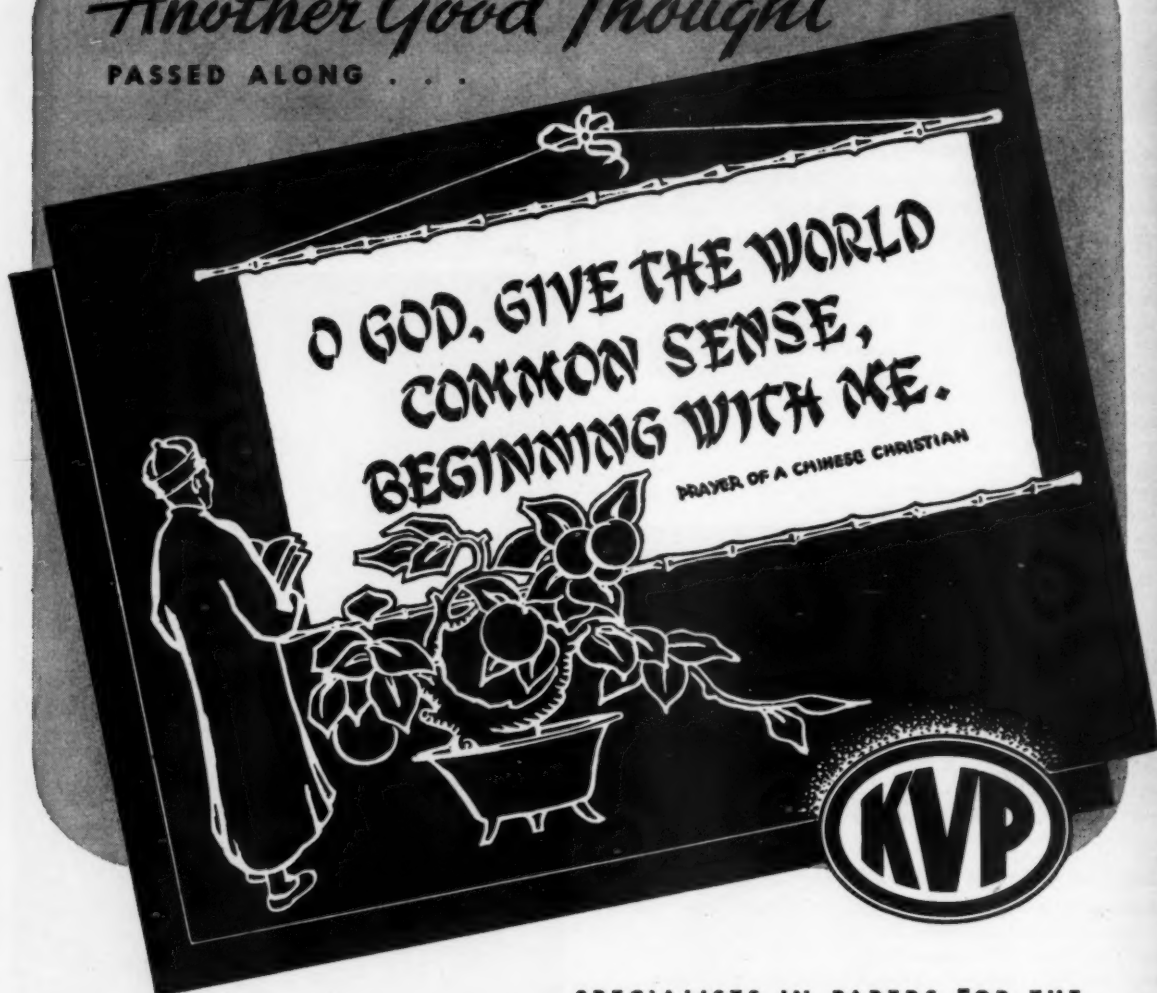
# THE GLOBE COMPANY

4000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*Another Good Thought*  
PASSED ALONG . . .



SPECIALISTS IN PAPERS FOR THE

## MEAT PACKING INDUSTRY



GENUINE VEGETABLE PARCHMENT  
SPECIAL TREATED . . .  
GREASEPROOF . . .  
WAXED . . .

**KALAMAZOO VEGETABLE  
PARCHMENT COMPANY**

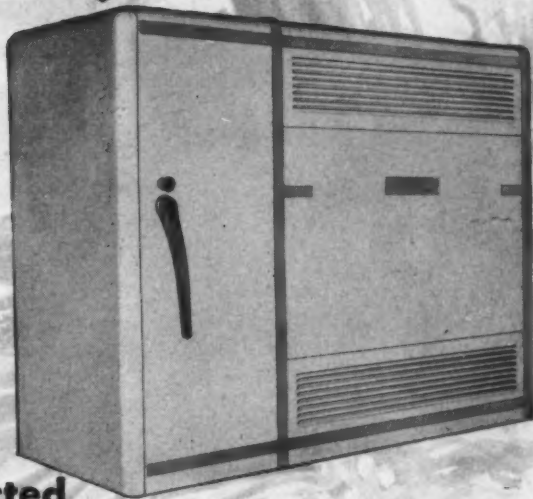
PARCHMENT - KALAMAZOO 99 - MICH.  
BRANCH PLANTS IN HOUSTON, TEXAS  
AND PHILADELPHIA, PENNSYLVANIA

"THE WORLD'S MODEL PAPER MILL"

IT'S NOT ONLY THE HEAT... IT'S THE

# Humidity!

Westinghouse Air-Cooled  
Power Center, rated 300  
kv-a, 2400-120/208 volts  
... ordered... installed...  
operated as a unit.



## But neither of these has affected Westinghouse Air-Cooled Power Centers

There is a place in the tropics where the thermometer in the transformer room ranges from 90° to 120°F. Humidity stays continuously at 95 to 98%.

In this room, a Westinghouse Air-Cooled Power Center was installed 2 years ago. Despite week-end shutdowns which cause heavy condensation of moisture over all equipment, the ASL Air-Cooled Transformer has stayed on the job and given entire satisfaction.

From the food industry, and from all other kinds of industrial plants and shops, has come a big OK for more than one million kv-a of installed capacity... a new "high" for safety and reliability.

Westinghouse Air-Cooled Power Centers are dry... no liquids to maintain... no valves, no fittings.

There are no gaskets to keep sealed... no fire-proof vault is required. All this adds up to fewer dollars for maintenance.

Westinghouse Air-Cooled Power Centers are another example of Westinghouse "Packaged Power"—a combination of high-voltage switching equipment, air-cooled transformer and low-voltage circuit breakers—in one "packaged" unit that saves time in ordering, installation and maintenance.

Westinghouse Power Center ratings... 100 to 2000 kv-a; 15,000 volts and below.

For complete information, call your Westinghouse Office or write for Power Center Selector Bulletin 3224, Westinghouse Electric & Manufacturing Company, P. O. Box 868, Pittsburgh 30, Pennsylvania.

J-70435-A



**Westinghouse**  
PLANTS IN 25 CITIES... OFFICES EVERYWHERE

*Packaged Power*  
FOR THE FOOD INDUSTRY



# HOW

## **THE NEKOOSA RESEARCH LABORATORY CAN HELP SOLVE YOUR POSTWAR FOOD PACKAGING PROBLEMS**

Here's a scientific, time-saving way to determine the perfect paper for the inner and outer wrappers of your postwar food package...

**Consult with the technicians and engineers of  
Nekoosa-Edwards Research Laboratory!**

Yours to command is their A-to-Z knowledge and experience in the development of specific papers for specific purposes. No obligation, of course. Ask us now!

---

**NEKOOSA-EDWARDS PAPER COMPANY**  
**PORT EDWARDS WISCONSIN**



# Here's the kind of story the Meat Educational Program is telling...

- in newspaper advertisements throughout the nation
- on Meat's radio show, "The Life of Riley," Blue Network Sunday nights.

Whether there's a lot of meat or a little, the Meat Educational Program keeps going—does its best to help you by telling your customers the facts about the current meat supply, about meat's goodness, about everyone's desire for meat.

Ask the meat salesmen who call on you to keep you posted on this program.



This Seal means that all nutritional statements made in this advertisement are acceptable to the Council on Foods and Nutrition of the American Medical Association.

## AMERICAN MEAT INSTITUTE

Headquarters, Chicago • Members throughout the U. S.

Enjoy William Bendix in "The Life of Riley"—every Sunday night on the Blue Network.



*Where's the Meat?*

***There's the MEAT!***



CANNED MEATS • FRESH MEATS • FROZEN MEATS • CURED MEATS

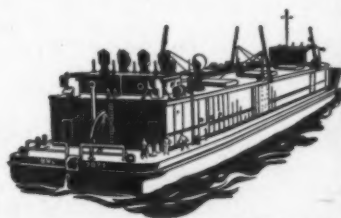
*The more men we have overseas and on the seas, the more meat the government must ship to maintain them.*



*Men in hospitals and rest camps and released U. S. prisoners deserve and get the best meat—and plenty of it.*



*Frozen boneless beef helps conserve America's meat supply; saves waste and time in "carving"—and is it popular with the fighters! It comes in these handy boxes and takes 40 per cent less shipping and storage space than sides of beef used during World War I. This is one of the great war developments of the meat packing industry and the U. S. Army Quartermaster Corps.*



DRAWING FROM OFFICIAL U. S. ARMY PHOTO

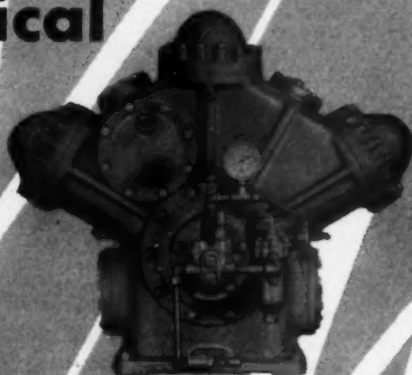
*Floating refrigerators — New "BRL's" (Barge, Refrigerated, Large) now operating in the Pacific. Each of these carries 64 carloads of frozen meats plus 500 tons of fresh vegetables, cheese, eggs and perishable produce plus equipment for producing huge quantities of ice cream.*

These pictures show a few reasons why military needs for meat continue at a peak. Also, fewer meat animals are coming to market. That means less meat for civilians.

So meal planning is easier after you see what you can buy—not before you go out to shop. Remember, whatever meat there is, it has complete, highest quality proteins that make all meat "a yardstick of protein foods."

# YORK

**Adaptable to  
electrical**



**... or Steam Drive**

Whether the power source be electricity or steam, York V/W Compressors may be applied to any problem of air conditioning or refrigeration. Units are available for virtually every need. Among many successful York V/W installations are marine and naval refrigerated storage—ice making, water and product cooling.

York Corporation, York, Pennsylvania



# REFRIGERATION COMPRESSORS

**YORK REFRIGERATION AND AIR CONDITIONING**

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

# THE TOUGHER THE SERVICE THE MORE YOU CAN SAVE *with Republic Enduro*

● In the severest service—where other materials will not stand up—where high upkeep and maintenance costs are the rule, rather than the exception . . . that's where Republic ENDURO Stainless Steel effects the greatest savings. Here's why:

ENDURO ends high maintenance costs—because it's tough, strong and resistant to rough use. Never needs resurfacing or refinishing—because it's solid stainless steel throughout—offering life-long protection against rust and corrosion.

ENDURO saves time and money in cleaning upkeep, too. A simple washing followed by wiping usually restores its lustrous, bright finish. Greasy or sticky

substances come off quickly and easily with standard cleaning compounds.

ENDURO does not affect meat products and it is not affected by them. It is completely sanitary—has no pores in which contaminating bacteria can breed.

All of which adds up to: For longest life at lowest cost, you can't beat Republic ENDURO Stainless Steel.

Make your plans *now*, to install ENDURO equipment when wartime restrictions are removed. Write us for literature.

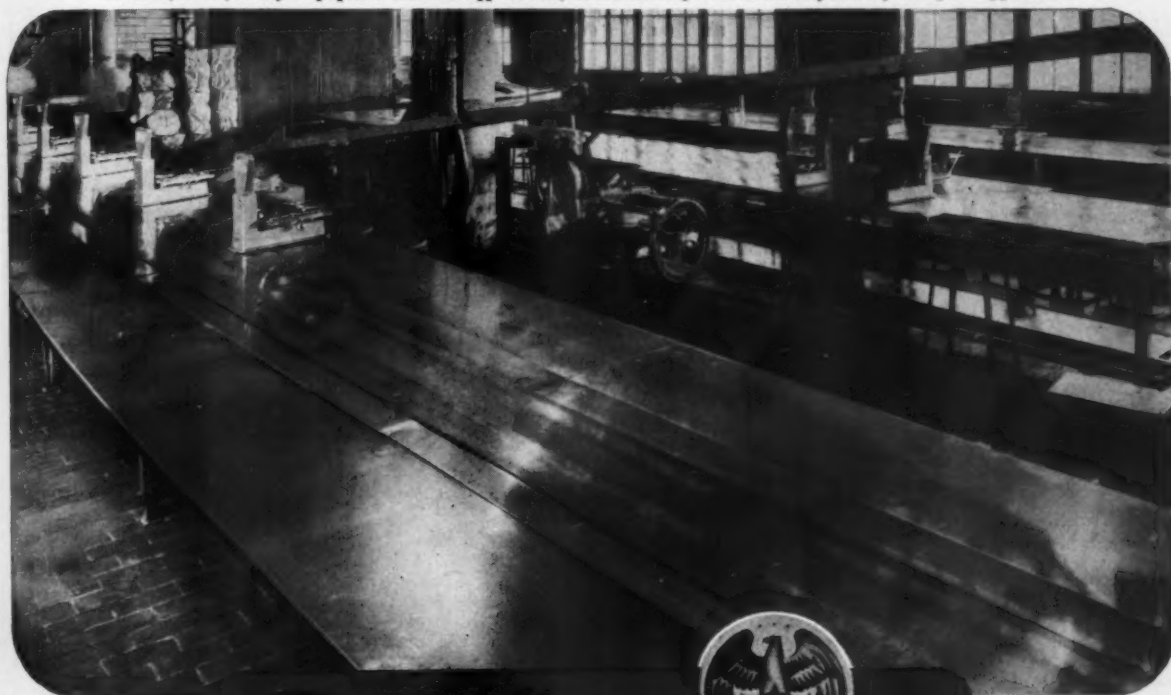
## REPUBLIC STEEL CORPORATION

*Alloy Steel Division • Massillon, Ohio*

**GENERAL OFFICES • CLEVELAND 1, OHIO**

Export Department: Chrysler Building, New York 17, N. Y.

*In tables, chutes, conveyor equipment and other applications, ENDURO has proved its economy in many meat packing plants.*



# ENDURO STAINLESS STEEL

Reg. U. S. Pat. Off.

Other Republic Products

Nuts, Tin Plate, Tubing

MORE FORD TRUCKS ON THE ROAD • ON MORE JOBS • FOR MORE GOOD REASONS

# TRUCK-ENGINEERED *Economy!*



**"... very satisfactory and economical"**

— says FRED SCHAEFER, Maintenance Supt.  
The Luer Packing Co.  
Los Angeles, Calif.

**T**O GET YOUR LOADS from where they are to where you want them, for the least money, with the utmost sureness and promptness, is the main reason why you buy trucks, isn't it?



That's the basis of Ford Truck engineering. There's a proper Ford Truck for 95 per cent of all hauling jobs. Whether your hauling consists of city delivery or long inter-city transport, one of the 126 Ford Truck combinations is practically sure to fit your needs. It will have the right kind of power, giving

you ample engine torque over a wide range of road speeds. It will have a massive and sturdy chassis—a chassis that is *truck-engineered* for your loads and roads.

It will have what's needed for economical operation and maintenance. It's because of Ford Truck engineering that more truck operators use Ford Trucks than those of any other make.

Under government allocation, present production of Ford Trucks is necessarily limited as to types, equipment and quantities, for essential civilian needs. See your near-by Ford Truck dealer for friendly counsel in obtaining official certification of your requirements.

"The Luer Packing Company, largest independent meat packer west of the Mississippi, celebrated its twenty-fifth anniversary April 4, 1944. This also marked 25 consecutive years during which the company has used Ford equipment. We have sixty-six modern refrigerated Ford Trucks and fifteen other Ford and Mercury units, which are meeting our transportation requirements on a very satisfactory and economical basis."

LUER PACKING COMPANY  
Fred Schaefer  
Maintenance Superintendent



## TRUE TRUCK ENGINEERING

Powerful truck engines—Six chassis types—for 95% of all hauling jobs.

### FAMOUS FORD FEATURES

- Service ease... engine crankcase, transmission, clutch and other chassis units readily accessible, hence—
- Low maintenance cost.
- Universal service facilities.
- Heavy-duty front axle—massive spindles—large taper roller wheel bearings.
- Extra-sturdy full-floating rear axle—pinion straddle-mounted on 3 large roller bearings—3 axle ratios available—2-speed axle optional at extra cost.
- Powerful hydraulic brakes—exceptionally large cast drums.
- Needle bearing universal joints.
- Rugged 4-speed transmission—large roller bearings.
- Shift-Guide speedometer dial—saves fuel—saves wear.
- All-steel comfort cab—safety glass.

# FORD TRUCKS

AND COMMERCIAL CARS

TRUCK-ENGINEERED • TRUCK-BUILT • BY TRUCK MEN



# GEBHARDTS

## *Stop Slime and Mold!*

Gebhardt's is a simple, refrigeration unit that properly air conditions any type of meat cooler and is guaranteed to keep the meat in better condition for a longer period of time with the least possible amount of shrinkage and discoloration and other unnecessary losses. Gebhardt's controls the temperature, humidity, circulation and air purification without the use of fussy, troublesome automatic controls.



Notice the Gebhardt refrigeration units suspended from the ceiling in between the rails in this holding cooler. Note that the ceilings and walls are free from condensation and drip and that the units take up no additional storage space.

# A

## DVANCED ENGINEERING CORPORATION

1802 WEST NORTH AVENUE, MILWAUKEE 5, WISCONSIN



*Wear-Ever Aluminum kettles do many jobs well for Buddig Food Products Company, Chicago, Illinois*

## BRAISING AT A SAVING...

Speed and economy go hand in hand with quality...

When Buddig quickly braises meat cubes to a uniform golden brown in fast, even-heating Wear-Ever aluminum steam jacketed kettles.

**Speed**... because aluminum heats fast and uniformly.

**Economy**... because it retains heat at greatly reduced steam pressure, when cooking temperature is reached.

**Quality**... because the hard, smooth surface of Wear-Ever aluminum alloy is friendly to foods, sanitary and easy to clean.

And you can expect a long service with low upkeep from Wear-Ever kettles. The new, extremely hard aluminum alloy and all-welded construction provide a one-piece body of great strength and durability.

Some day soon the entire Wear-Ever line will be available again. Even today, under certain conditions, some items can be delivered.

In the meantime, perhaps it is not too soon to discuss your requirements in full. Write us. The Aluminum Cooking Utensil Company, 404 Wear-Ever Building, New Kensington, Pennsylvania.



**Now...**  
**MORE WEAR**  
**THAN EVER**  
**IN —**

# WEAR-EVER ALUMINUM



**NO BREAKAGE  
EASIER TO HANDLE & DISPLAY  
IMPROVE STORE EFFICIENCY  
TIE UP LESS CAPITAL  
LESS EXPENSIVE FOR CUSTOMERS**

**= MORE PROFIT!**

## **HERE'S WHY GROCERS PREFER SELLING FOOD IN CANS!**

**Reasons Revealed in Nation-wide Survey  
Add Up to Greater Profits!**

● There's more money in *canned* foods. That's the unmistakable conclusion to be drawn from the answers given in a recent exhaustive survey of the nation's retailers. Here are the *reasons* grocers gave for voting overwhelmingly for selling food in *cans*...

1. *Cans don't break!* This means *no breakage loss* in shipping, unpacking, stacking, displaying, delivering...even with inexperienced help.
2. *Cans are easier* to handle and display. They're light in weight, easy and quick to stack, take up less shelf space.
3. *Cans improve store efficiency.* They require little storage space, are attractive to display, prevent loss from spoilage and deterioration.
4. *Food in cans* usually costs grocers less...ties up less capital. And canned foods normally are less expensive for consumers to buy.

Think what these vital profit features mean to you...to the entire food trade! For brokers and wholesalers also benefit from all these advantages...plus the big advantage of shipping economy. Wherever they are used, the familiar steel-and-tin containers cut operating costs, increase handling efficiency, speed turnover, and boost profits.

**CAN MANUFACTURERS' INSTITUTE, INC., NEW YORK**



### **NATIONAL ADS TELL STORY OF CANS!**

This month more than 35,000,000 printed messages are appearing in 8 national magazines and in Sunday supplements throughout the country. These big full-page ads in full color are telling consumers everywhere why no other container combines as many advantages as the steel-and-tin can!





## Armour's *Natural* Casings

Every Armour natural casing is carefully selected, uniformly graded and scientifically inspected. That means sausages that always conform to your standards for size, shape, weight—sausages a dealer always likes to feature because they display so at-

tractively and sell so well.

Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply. Give your Armour Branch or Plant a call today.

**ARMOUR and Company**



## HOG SUPPORT LEVEL INCREASE TO ASSURE BETTER 1946 SUPPLY

In a move which should result in the maintenance of a fairly high level of pork production from the fall of 1945 through most of 1946, the War Food Administration this week raised support prices for good and choice butcher hogs, all weights up to 270 lbs., to \$13, Chicago basis. The increase from the \$12.50 level previously in force became effective on April 11 and the new support price will remain in effect until September 1, 1946.

At the same time the Office of Price Administration announced that there will be no reduction before September 1, 1946, in the current ceiling prices of \$14.75, Chicago basis, for barrows and gilts and \$14 for sows.

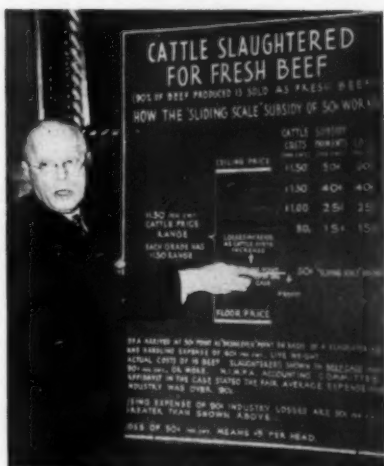
War Food Administrator Marvin Jones asked farmers to produce a fall pig crop of 37,000,000 head, or 18 per cent more than in 1944. After reaching a wartime peak in the fall of 1943 at 47,672,000 head, the fall pig crop last year dropped back to 31,325,000 head.

Earlier in the week Administrator Jones declared that farm output in line with the established goals for 1945 is even more important than when the goals were set. He said that a survey of farmers' planting intentions indicates that prospective plantings this spring are close to the high goal levels and that most of the major crops will be planted in the quantities needed.

Administrator Jones pointed out that it is essential that goals for soybeans, peanuts and flax be fully met since their oil will be needed for domestic and export use in 1945 and 1946. Maximum production of feed grain and forage crops is required if a safe reserve of feed is to be maintained for increased livestock production.

"Expected continuance of heavy demands for pork makes it advisable to maintain hog production at the highest possible level," Administrator Jones declared in discussing the price support and goal announcements. "As has been the case all through the war years, the 1945 fall pig production goal calls for the largest number for which it is safe to plan in view of prospective feed supplies. I am confident our farmers will set their sights to reach this new goal, continuing the record production which has meant so much to the war effort.

"The record pig production of 1942 and 1943 was made possible by using the reserve stocks of grain that were on hand when we entered the war. Since these reserve stocks have been reduced as far as it is safe to go, hog production



## LA ROE SCORES PACKER LOSSES

Wilbur La Roe, jr., general counsel for the National Independent Meat Packers Association, in a recent appearance before the Special Food Investigating Committee at Washington, D. C., during which he made use of a chart showing packer losses on beef. La Roe blamed OPA for "the worst black market in our history," contending that the situation arises mainly from fact that legitimate packers are required under OPA ceiling regulations to produce pork and beef at a loss.

is dependent on the current level of feed production." Crop goals for 1945 nearly 5 per cent larger than last year's actual acreage have been announced.

About 240,000,000 more bushels of corn are available for livestock feeding now than a year ago. If normal yields are obtained on the 96,000,000 acres of corn that farmers indicated on March 1 they intended to plant this year, sufficient feed supplies should be available to fatten a 37,000,000 fall pig crop, as well as meet the other feed and industrial requirements for corn.

## TEXAS INSPECTION BILL

A bill which would give the Texas state board of health wide powers of compulsory enforcement over meat inspection has been approved by the House public health committee of the Texas legislature. The bill is a composite of four offered by representatives.

The measure would prohibit sale of meat for human consumption from animals suffering from visible diseases and diseases communicable to human beings. The state board of health would be given authority to examine all cattle, swine, sheep and goats before slaughter and to require stamping with a special label before the meat could be sold.

## New Meat Industry Regulations Being Considered by OPA

WHILE its pricing and enforcement policies were under sharp attack this week at hearings of the Senate committee investigating food shortages, the Office of Price Administration went ahead with its plans for superimposing new regulations upon the maze of meat price and distribution restrictions already in force.

At a closed meeting in Washington the price agency gave major segments of the meat industry—producers, feeders, federally inspected slaughterers and processors, non-federally inspected slaughterers and processors, wholesalers and retailers—a preview of its tentative programs to provide more uniform distribution of the civilian meat supply. The meeting was called by OPA to get comment and advice from the industry.

Members of the meat and livestock industry present at the meeting included the following:

Theodore Anderson, president, American Pork Producers, Associated.

Representing beef industry advisory committee: Leo S. Joseph, Hygrade Food Products Corp.

Representing non-federally inspected slaughterers: R. G. Thomas, Lima Packing Co.; W. L. Medford, Chester Packing and Provision Co.; L. D. Flavell, Du Quoin Packing Co.; Earl Thompson, Reliable Packing Co.; Harley D. Peet, Peet Packing Co.; George J. Buchy, Chas. G. Buchy Packing Co.

Representing National Independent Meat Packers Association: W. F. Schludberg, Schludberg-Kurdle Co.

Representing War Meat Board: Harold H. Meyer, H. H. Meyer Packing Co.; Ralph H. Daigneau, George A. Hormel & Co.; Gus Robert, Cudahy Packing Co.; A. L. Scott, Swift & Company; George F. Abraham, Abraham Bros. Packing Co.; John A. Heinz, Heinz Riverside Abattoir; Walter A. Netsch, Armour and Company; G. B. Thorne, Wilson & Co.

Representing National Association of Non-Slaughtering Meat Processors and Wholesalers, Inc.: Sidney H. Rabinowitz, Colonial Provision Co., Inc.

Representing hotel supply house industry advisory committee: Peter H. Peterson.

Representing pork industry advisory committee: Wells E. Hunt, Wm. Schludberg-T. J. Kurdle Co.

Representing National Live Stock Producers Association: P. O. Wilson.

Representing National Association of

Food Chains: Frank L. Spoon.

Representing sausage manufacturers industry advisory committee: W. C. Codling, Tobin Packing Co.

Representing American Meat Institute: R. J. Eggert.

Representing National Association of Retail Meat Dealers: E. F. Janssen.

OPA said that its plan in general will be directed at channeling more meat through federally inspected slaughtering plants and encouraging more non-federally inspected plants to obtain full or partial federal inspection. Channeling a more normal portion of the total meat supply through federally inspected plants, OPA explained, should make more meat available for the armed forces and civilians in areas where little or no local slaughtering is done and where civilians are largely dependent on interstate shipments.

While no details were available, there were reports that the OPA program calls for a regulation limiting the sale of meat by intrastate slaughterers, including local retailers and farm slaughterers. It was reported that the program might go into effect on April 29, and that OPA is considering use of the months of 1944 as possible base periods for the restrictions because of the availability of WFA and DSC records on slaughter for those periods.

Other sources indicated that OPA may impose quotas on non-federally inspected packers limiting their volume to the percentage of total U. S. slaughter which was handled by intrastate operators in the years 1936-39.

There were other reports that the Army and War Food Administration are being urged to relax their inspection requirements so as to make it possible for approved packers having acceptable state inspection to supply some of the local meat needs of the armed forces. It was also suggested that limited federal inspection now employed in some intrastate plants for set-aside cattle be extended to other classes of livestock.

Representative Clinton P. Anderson, chairman of the House food investigating committee, said that his committee had suggested that the Army take over and operate closed meat packing plants for its own use.

In a further statement Chairman Anderson indicated that the attention of high government officials is focused on long- and short-term phases of the meat supply and distribution problem. He said that at a meeting this week attended by the heads of the Office of Price Administration, Office of Economic Stabilization, War Food Administration, Office of War Mobilization and other agencies, it was forecast that by July 1 no meat will be available for lend-lease and foreign relief. Since the United States will be 1,000,000,000 lbs. short of its requirements for the three months beginning July 1, nothing will be left for lend-lease, UNRRA or foreign governments buying meat in this country.

In a move designed to stimulate hog

production so that more pork will be available in 1946, the War Food Administration increased its support prices for hogs (see page 17) and said that the new level of \$13, Chicago basis, would be maintained until September 1, 1946. At the same time OPA announced that hog ceiling prices now in effect will remain in force until September 1, 1946.

Richard Field, general counsel for OPA, indicated before the Senate committee, that OPA may not reduce the over-riding ceiling for live cattle to \$17.50, Chicago basis on July 2, 1945, as originally planned. The ceiling would be maintained at \$18 to encourage beef production.

While supply was in the spotlight, packers were still deeply concerned over the possibility of winning early price ceiling or subsidy adjustments to bring their returns up to the level of their costs. There was one report that OPA is considering revision of the sliding scale subsidy on cattle to permit packers to obtain 5c for every 10c by which their drove cost exceeds the minimum of the range of prices. This would mean that the packer's additional subsidy might amount to 75c per cwt. instead of the 50c to which it is now limited.

Appearing before the Senate food investigating committee this week, Wilbur La Roe, general counsel for the National Independent Meat Packers Association, charged that the price agency is neglecting to carry out court directives and the mandates of Congress.

"Despite court findings that OPA meat subsidies are inadequate, the price agency is not doing a thing that has not already been done," La Roe declared. "OPA," he added, "is going to try to get the court to reverse its decisions."

OPA's enforcement policies were criticized sharply at the Senate hearings. Senator Burton Wheeler told the price agency's enforcement chief, Thomas I. Emerson, that "if the Office of Price Administration doesn't get someone else to handle enforcement it had better close up."

Senator K. S. Wherry declared that 90 per cent of the meat in New York is in the black market and that 60 tons of black market meat come into Washington every week.

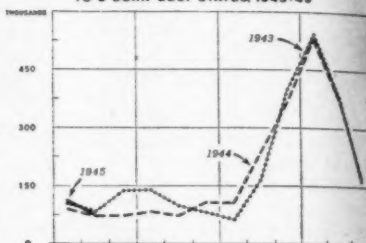
"What is true in these cities is true throughout the United States," the Senator added.

Senator Elmer Thomas, chairman of the committee, said that he is ready to demand that Congress end the OPA squeeze on the meat packers. Declaring that OPA officials apparently are adamant in their refusal to do anything more to help packers who say OPA price policies are forcing them out of business, the Senator commented that "if we can't get action out of OPA voluntarily, then we've got to resort to relief through legislation." He said that Congress does not expect any one group to serve the war effort and serve the public at a loss.

## Corn Belt Cattle on Feed April 1 8 Pct. Over 1944

THERE were about 8 per cent more cattle on feed for market in the 11 Corn Belt states on April 1 this year than a year earlier, the Department of Agriculture reported late this week. This increase was probably equivalent to about 150,000 head. The number on feed this year was smaller than on the

SHIPMENTS OF STOCKER AND FEEDER CATTLE  
TO 8 CORN BELT STATES, 1943-45



THE 8 CORN BELT STATES ARE OHIO, INDIANA, ILLINOIS, MICHIGAN, WISCONSIN, MINNESOTA, IOWA, AND NEBRASKA

corresponding date in either 1943, 1942, or 1941 but was larger than in 1940, and was substantially above most years in the 1930's.

Of the five eastern Corn Belt states all showed decreases except Wisconsin. In the six western Corn Belt states there were increases in all except Iowa, for which a 1 per cent decrease was shown. These changes tend to reflect the relative feed situation in the different states, with the large increases in the states where corn production in 1944 and April 1, 1945, corn stocks were much above a year earlier.

This increase of 8 per cent on April 1 compared with an estimated increase of 5 per cent for these same states as of January 1. On January 1 the estimate for the eastern Corn Belt was 100 per cent of a year earlier and for the western Corn Belt, an 8 per cent increase. As of April 1 the eastern Corn Belt was down 6 per cent and the western was up 13 per cent.

Reports from the western states indicate that there were probably fewer cattle in feedlots in those states on April 1 than a year earlier and that cattle on feed January 1 moved out faster than last year. There was, however, some increase over a year earlier in the number of cattle on wheat pastures on April 1 in the southern areas.

Marketings of fed cattle from the Corn Belt during the first three months of this year were larger, but not so large in relation to numbers on feed January 1 as during these months in 1944. Reports from cattle feeders on April 1 show that they marketed about as many cattle during these months as they stated on January 1 that they expected to market, while a year earlier they marketed 10 per cent more than they had expected. There was, however,

(Continued on page 51.)

Watch out for

# FAKE DAMAGE CLAIMS!



IT IS inevitable that in the production, processing and distribution of millions of pounds of meat and meat products some will be found defective or unfit for their intended use. That this occurs in relatively few instances is a tribute to the efficient manner in which most meat packers and sausage manufacturers safeguard their products, as well as to the effectiveness of federal inspection methods in plants engaged in interstate business. Where the consumer has suffered bodily injury through consumption of defective meat products, he is at liberty to institute legal proceedings to recover damages.

Unfortunately, it is not only the honest claimant with which the meat industry—in common with all food industries—must contend. Meat plants are all too often confronted with the problem of thwarting professional swindlers who cry out in agony that their health and gentle sensibilities have been injured from finding the remaining half of an insect in the uneaten portion of whatever type of meat product is claimed to have offended them. Dealing with these fraudulent charges, in addition to whatever legitimate claims may arise, has brought premature wrinkles to the brow of many meat plant executives.

## Is Insurance the Answer?

On the surface, at least, it would appear that the simplest solution to this vexing problem would be to purchase an adequate amount of insurance and let the underwriter do the fretting. Some meat firms have done this. However, investigation discloses that a greater number prefer to take their chances on the grounds that food damage insurance rates are too high to constitute a sound investment. Most of the large packers protect themselves by acting as self-insurers, by retaining a staff of legal experts to represent their interests against all liability claims.

Smaller packers, meat canners and sausage manufacturers who make no insurance provisions against food damage

claims justify their stand by asserting that, considering the risk they take, the rates they would have to pay for protection are prohibitive. Most claims against them are for nominal sums, they contend, seldom amounting to more than \$50 or \$75. Although such claims have a nuisance value, they can usually be settled out of court. Where the charges are obviously unjustified or false, methods have been devised to quash them in their incipency.

An effective weapon in this latter instance is the "repeater service" maintained for its members by the American Meat Institute. Recorded in this file are the names of persons who have at some time lodged food damage charges against AMI members. Also included are the names of doctors and lawyers who have substantiated and defended these accusations.

Obviously, not all of these charges are unfounded, but it is equally apparent that when the same individuals continue to plague other members with similar charges the circumstances warrant a thorough investigation. Forewarned, members are better able to map their defense and segregate the bona fide cases from those which are palpably spurious.

A spokesman for the Institute's legal department, in commenting on the methods employed to detect crooked claims, observes with amusement that individuals who make a practice of such trickery customarily follow a uniform procedure. One "specializes" in finding glass in his frankfurters, another discovers nothing but June bugs, while a third persists in systematically knocking out his teeth with a bolt that mysteriously turns up in the canned meat he buys.

Because these racketeers—to apply their rightful name—select various targets for their unprincipled ruses, they are sometimes old offenders in other food fields but new to the meat industry. For this reason, the Institute makes a practice of checking new names on its "repeater" list against a similar file maintained by a large retail grocery associa-

tion. Thus the two groups, by pooling their information, represent a distinct hazard for seasoned swindlers, who, it should be added, are frequently women.

Another important food industry group which assists its members in fighting all types of food damage claims is the National Canners Association. Thorough investigation of all claims and vigorous defense against those which are unwarranted keynote this group's aggressive policy. As an extra service, the association research laboratories are available to members, as well as facilities for examination of samples and exhibits secured by investigators.

## How Cases are Handled

When suit is brought against an NCA member or one of its distributors, the association furnishes legal representation provided, in the opinion of its counsel, the suit deserves to be contested. The cost of attorney fees, as well as the expense of employing medical or other scientific experts deemed necessary for a successful defense of the case, is borne by the association.

In event of an adverse verdict, the member involved is usually required to assume responsibility for payment of the judgment, although under certain conditions specified in a trust indenture trustees may pay "that amount of any judgment or settlement in excess of \$1,000 but not over \$25,000 for which a member in good standing or his distributor is liable."

"From past experience," an NCA representative told THE NATIONAL PROVISIONER, "it has been clearly demonstrated that it is a dangerous practice to settle fraudulent claims or claims which are apparently not justified. Settlement of such claims on a basis that proves profitable to the claimants is likely to result in local publicity, and lead to a multiplicity of similar claims. We believe that the welfare of the food industries can best be safeguarded by united and organized effort to handle such claims intelligently after careful investigation, and not by indiscriminate



compromising of claims, irrespective of their merits."

Since in most instances the individual packer, regardless of his association affiliation, may be called upon to foot the bill if he is held liable in a food damage suit, is he courting possible serious loss by failing to carry adequate insurance? Apparently the prevailing opinion is that the risk of being ordered to pay a substantial judgment is negligible, for according to data gathered by the PROVISIONER from several sources, including industry associations, legal experts and insurance concerns, only a relatively few meat plants are covered by insurance against this possibility.

The basic cost of this kind of insurance varies only slightly, one of the large stock insurance companies said, quoting the standard rate for protection up to \$5,000 per claim where one person is involved, or \$10,000 per claim involving more than one person, with an annual aggregate maximum of \$25,000, as 80c per \$1,000 of gross business. This rate applies to all canned meats, sausage items and ground meats. For fresh, cooked, smoked and cured meats, including fresh pork, the rate is 40c per \$1,000 of sales of these commodities.

#### \$400 Gives Ample Protection

Based on these figures, a concern doing an annual business in sausage items of \$500,000 could secure protection to the limits specified above by paying a yearly premium of \$400. Additional coverage can, of course, be obtained by paying a higher premium. Most insurance concerns are inclined to reduce their basic rates as the amount of insurance is increased, it was explained.

Four hundred dollars annually does not appear to be a large amount to pay for the protection afforded, and some meat plants apparently concur in this belief for, according to one insurance spokesman interviewed, his firm's clients include several from the meat packing and related industries. Meat plant executives who do not believe that the cost of insurance is justified undoubtedly feel that their methods of operation virtually preclude a serious judgment being returned against them. The fraudulent claimant can usually be whittled down to a few dollars, or induced to withdraw his demands completely. Even the legitimate claimant is usually content with a modest settlement unless his health has been seriously impaired.

This latter condition is perhaps most likely to result from trichinosis, which may even prove fatal. By taking proper measures to destroy the parasite which causes this disease (see Processing Methods, page 27, this issue) packers need have no concern on this score. With this danger removed, many are of the opinion that food damage insurance is of questionable value.

Insurance concerns counter by declaring that their rates have been proved actuarially sound, and, as a clincher, advance the argument: "Could you retain an attorney for a \$400 fee (to continue the example cited above)

## DESIGN FOR MODEL MEAT STORE OR DEPARTMENT

Packer merchandising men and salesmen will be interested in this design for a post-war model meat market developed by the Armstrong Cork Co. in collaboration with the National Association of Retail Meat Dealers. The model design may be adapted to an individual store, or to a meat department in a general food store or super market. The unit is so laid out that it can easily be turned into an operation devoted exclusively to self-service sales of pre-packaged meats, or a combination of cut-to-order and self-service.

The cashier's desk is placed right in the center of the shop, adjoining the meat counters, so that it becomes the control center for all activities. Slide-



#### POST-WAR MEAT DEPARTMENT HAS STREAMLINED EFFICIENCY

out wrapping counters, scales, paper and string are located on either side of the desk, allowing orders to be weighed, wrapped and paid for without lost motion.

To speed service, the meat cooler is constructed with convenient reach-in openings equipped with glass doors, and meat which is frequently requested cut to order is hung directly behind these doors. Lighted from above and within, the band of glass doors provides a behind-the-counter display. The grinder, slicer and other machines, when not in constant use, are protected by a glass screen which slides down from the ceiling and segregates the recess in which the machines are installed on a porcelain-topped cabinet.

Another sanitary feature is a new-type meat cutting table constructed with a separate wood block set into a porcelain-finished cabinet, with a tier of trays for scrap built into the cabinet. After an order is made up, scrap may be scraped off the block and into the proper tray. Knives, cleavers and saws are hung in a slide-out compartment at one end of this cabinet.

To promote the sale of frozen foods, a new type of refrigerated case, with an eye-catching display and stock arrangement, is provided in the model shop. Colored illustrations on glass identify all frozen food items commonly carried, and individual lights behind the glass are switched on to indicate which items are currently in stock. This picture display panel surrounds a refrigerator unit consisting of compartments for storing stock.

Impulse purchases of canned meats, condiments and other foods are stimulated by display on modern glass shelves, open on both sides. Twin display cases below the scales on either side of the central desk are strategically located for boosting the sale of profitable fancy cuts or daily specials.

who would guarantee not only to defend you in court against all food damage claims but also agree to pay the judgment up to \$25,000 if he lost the case?"

Apparently many packers feel that the answer to this query is neither a clear-cut yes or no, but instead hinges on a number of considerations, most of which have been discussed in this article.

#### NEW MEATS IN RATIONS

New meat components—fried ham, fried pork, pork and beef, chop suey and solid pack chicken—have been added to the Army's pocket or "K" ration, designed for emergency use by troops. Ham and sweet potatoes, hamburger patties and other new items are being added to the "C" ration. Caloric contents of the "C" and the "10-in-1" combat rations are being increased.



## APPOINT GROUP TO HEAR WAGE INEQUALITY CASES AFFECTING MEAT PACKERS

The new commission created by the National War Labor Board to handle wage rate inequality questions which cannot be settled by negotiation between five large packing companies and three labor unions met this week in Chicago and later will hold public hearings. Each of the unions and companies involved have a representative on the commission. Labor, industry and the public will have one vote each as a group. Commission decisions and rulings are subject to stay and review by the national board.

The NWLB late in February directed tentative adjustments in wage rates and working agreements in dispute between the packers and the unions—although staying temporarily any changes in compensation pending the settlement of price ceiling relief and production cost problems now harassing the industry. The packers and unions were ordered to bargain to eliminate wage inequalities and to arrive at a wage rate schedule to remain in effect for the duration of the new contract. The NWLB announced that it would appoint a commission to settle any points on which agreement could not be reached.

Meat packing representatives on the new commission are R. A. Keyer of Armour and Company; J. R. English, Cudahy Packing Co.; T. J. Rowe, John Morrell & Co.; Herbert J. Moore, Swift & Company, and M. R. Swanson, Wilson & Co.

## Libby Volume Greater But Earnings Decline

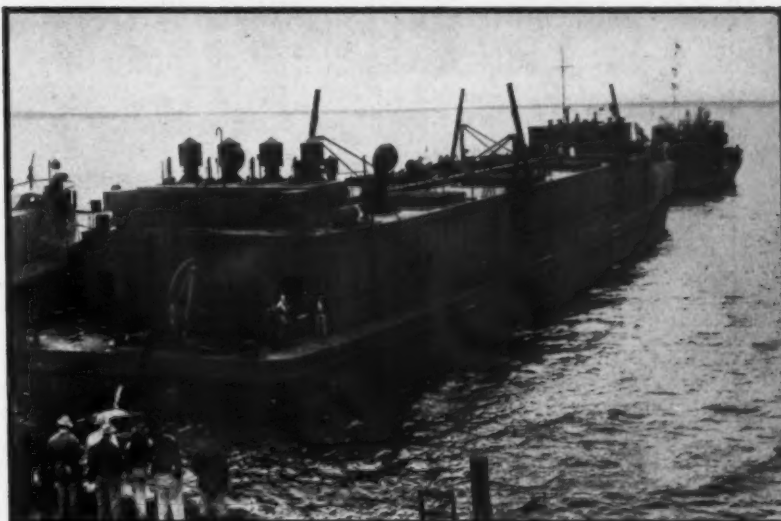
Earnings of \$3,152,506 for the year ended March 3, 1945, compared with \$3,345,268 for the previous year, have been reported by Daniel W. Creeden, president of Libby, McNeill & Libby, food canners. In both years earnings are after appropriating \$500,000 to reserve for contingencies and equal, respectively, 87c and 92c per share.

Sales totaled \$110,737,232, an increase of \$18,365,236 over the previous year. While profit margins were approximately the same as last year, net earnings are lower because the preceding year's results were benefited by a sizable income tax adjustment.

With regard to the increased sales, Mr. Creeden told stockholders:

"The increase came from larger packs for government and civilian requirements, and from accelerated shipments to take care of immediate wartime needs. After filling government demands, the balance was far from sufficient to take care of the civilian business."

Inventories are lower than a year ago in keeping with the firm's policy of moving its goods seasonally. However, this year's inventory is at an exceptionally low point due to early shipments to meet government and civilian needs.



## REFRIGERATED BARGES CARRY FRESH MEATS

Stern view of new BRL (Barge, Refrigerated, Large), of which several will be used to carry large quantities of fresh meats and other perishable foods to servicemen in the South Pacific. With 135,000 cu. ft. of refrigerated storage space, the BRL carries as much fresh meat as 64 box cars, in addition to 500 tons of fresh fruits and vegetables and dairy products. The vessels, manufactured by a concrete ship building firm in California, cost \$1,200,000 each. (Signal Corps Photo.)

## CUDAHY HOG PRICE APPEAL REJECTED BY COURT

The Emergency Court of Appeal this week rejected the appeal brought by Cudahy Bros. Co., Cudahy, Wis., against provisions of MPR 469 (live hogs). The packing company contended that OPA had discriminated against it in setting maximum prices for hogs at Chicago 10c higher than at Cudahy. It also protested the prohibition against feeding or watering hogs on the day of sale prior to weighing at private but not at public stockyards.

The court held that the evidence furnished sufficient support for the OPA's argument that the 10c differential was justified on historical grounds. It ruled that the packer offered no evidence controverting the position of OPA on "fill." The court said that the general practice at slaughtering plants and country points to avoid fill has dictated the abolition of feeding and watering before weighing at all points except public yards.

## NO TINPLATE FOR CHILI AND OTHER MEAT ITEMS

Tinplate will not be available for the production of cans for chili con carne, whole hams, corned beef hash and certain other foods and non-foods, even though these are listed in Schedule A of Conservation Order M-81 (tin cans), the War Production Board warned this week in issuing Direction 8 under the order. However, this exclusion does not apply in connection with products

to be delivered to the Army, Navy, Veterans Administration, Maritime Commission, War Shipping Administration or lend-lease procurement agencies.

Conservation Order M-81 has been completely revised by WPB. Can quotas for products of the meat industry apparently remain unchanged in the revised order (except for the restrictions set up under Direction 8). The only products which may be packed in cans are listed in Schedule A of the order. The prohibition against packing of pet feeds in cans is continued.

Direction 8 provides that regardless of Priorities Regulation 1, a "requirements contract" for any of the three classes of cans listed in Paragraph (e) of M-81 must be regarded by the can manufacturer as an "order" calling for delivery of cans in the quantities and at the times reasonably anticipated under the contract.

## MID REGULATIONS COMPILED

The federal meat inspection regulations in a form somewhat similar to B.A.I. Order 211 were published in a recent issue of the Federal Register. The compilation included all the regulations which have been issued since Order 211 was originally printed. A mimeographed copy of these regulations will be sent to each establishment in the near future, but printing in book form similar to B.A.I. 211 will have to be delayed because of the volume of business currently being handled by the government printing office.

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*Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.*

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### MASS PRODUCTION OF BEEF FOR U. S. ARMY

QUANTITY production of Army boned beef calls for an efficiently synchronized system of operation in which every worker and supervisor performs his duties with a minimum of time and effort. Such a program has been perfected at Ben Grunstein & Co., Hoboken, N. Y., where a smoothly functioning "disassembly" line handles an average of 220 carcasses daily.

Illustrated here are three main steps in the process. Initial task is the "breaking" operation, which involves cutting the sides of beef in half (top photo). In the second step, the rib is separated from the plate with a special electric rotary saw (right). Boning of the primal cuts follows (below), with



several dozen boners trimming out the bones and fat.

The finished products are packaged for overseas shipment in three forms: steaks and roasts, stewing and boiling meat, and trimmings (hamburger)—the latter with a fat content of at least 30 per cent. The packages, weighing from 55 to 62 lbs. each, are designed to stand rough wear, and are guaranteed to float 24 hours if the transport ship is sunk.

William Grunstein, plant operator, reports that accidents among employees are kept at a low level through use of special safety equipment, including double-leather aprons and steel mesh half-gloves.





OWI Photo by Palmer, in an Allegheny Ludlum plant

## ALLOY AMMUNITION DUMP FOR THE WAR MATÉRIEL BUILDERS

COILS of strip and stacks of sheet bars—Allegheny Ludlum Stainless and Electrical steels.

As illustrated, these alloy steels are in the hot-rolled state. They're still a raw material. A great deal of careful and often highly involved processing—hot and cold-working, annealing, pickling and surface-finishing—must be done before they'll be ready to take their places on the war lines. But one day soon—correct to the exact physical, chemical or electrical properties required of them—these alloy steels will take their places in the planes, tanks, guns and ships of the fighting

fronts or in needed equipment for the home front. And always, it is a most essential and important place.

High-alloy steels are not ordinary materials. They are not produced, nor can they be used, in ordinary fashion. Above all, they must not be wasted through faulty selection, undue scrap losses, too high a percentage of rejects and spoilage, or any other reason that would prevent a fabricator from getting the maximum utility from every ton of these special alloy steels he converts.

That's both your and our responsibility, and we want to help in any way possible. Complete tech-

nical and fabricating data is available on all Allegheny Ludlum grades, as well as the personal assistance of our Technical Staff.

ADDRESS DEPT. HP-31



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A-9770 . . W & D



A method of beef dehydration has been developed in Argentina whereby cooked meat with a moisture content of 54 per cent has been successfully dried to 7 per cent final moisture content, according to H. K. de Weerth, consulting engineer, Buenos Aires. In an article appearing in the March issue of *Food Industries*, the author reveals attainment of a goal which included not only a final moisture content of 7 per cent but also the requirement that no more than 12 per cent of fines pass through a 1/16-in. standard mesh screen after defatting with petroleum ether.

The dehydrator is described as consisting of a perforated drum on the outside of which is welded a screw conveyor. The drum, with its screw, is located in a perforated tank. The thickness of the layer of the product to be dehydrated is the distance between the outer periphery of the drum and the inner periphery of the tank, which is also the depth of the screw conveyor. The product thus becomes a band of meat between the perforated drum and tank, reducing the possibility of having the wet meat form into rolls.

The meat to be dehydrated is first cut into 2-in. cubes, and is then brought

The product is loaded into the dehydrator by gravity through a chute. During this operation, the drum is rotated to move the meat forward. When fully loaded, the drum is halted, the machine closed and dehydration begun. The product is agitated during dehydration by gyrating the drum. Air volume is controlled by dampers and variable speed drives on the fans. Humidity of incoming air is governed by recirculating part of the air in the process.

Seven minutes are required to load 3,000 lbs. of cooked meat, while unloading is accomplished in four minutes. Cleansing and sterilizing, a daily operation, requires but a few minutes. A perforated steam pipe placed along the axis of the perforated drum permits convenient application of steam for sterilizing.

The original unit proved so successful that a second has been installed. Thus far, the two units have produced more than 3,000,000 lbs. of dehydrated beef, all of which has passed specifications of the British government.

It shows the locations of the many Bemis factories and sales offices throughout the country. Here are the places where you will find Bemis representatives capable of giving your needs immediate, expert attention with the "know how" that comes from years of experience in serving the packing industry. Phone or write Bemis today.

## Make Bemis Your Headquarters for Packing Supplies



Lard press cloths • parchment lined bags • ready-to-serve meat bags • cheese-cloth • beef or neck wipes • bleaching cloths • scale covers • inside truck covers • delivery truck covers • overseas ham bags • overseas bacon bags • cotton tierce liners • roll or numbered duck for press or filter cloths.

# BEMIS BAGS



**BEMIS BRO. BAG CO.**

Employees at the Ottumwa plant of John Morrell & Co. returned to work on April 11 after a five-day strike resulting from a dispute involving seniority in the transfer of men from one job to another. More than 3,000 workers were affected by the strike which halted production of meat for the armed forces and civilians.

According to Major William Moisselle, labor relations officer for the seventh service command, under the return-to-work agreement the employees will accept temporary assignments regardless of seniority pending settlement of the issues involved and will make no claim against the company for hours not worked during the strike. The company agreed to take no disciplinary action against striking employees.

Amendment 49 to Revised Ration Order 16 eliminates the limitation on the number of points which a renderer or master collector of household fats may receive as a supplemental allotment during any one allotment period. The change permits point allotments in accordance with actual needs; the "drain-off" provision automatically adjusts the point position of each renderer and master collector at the end of each allotment period.

Amendment 49 is included in a new edition of Revised Ration Order 16 which has just been published by the Office of Price Administration.



## U. S. Bars Argentine Canned Meat Cargo

War Food Administration officials this week reported that about 1,500,000 lbs. of Argentine canned beef is tied up in Mexican warehouses. The reason given was reluctance of owners to abide by terms of a British-American-Canadian wartime agreement covering imports of South American meats.

That agreement, adopted several months after this country entered the war, gave Great Britain exclusive right to buy South American exportable supplies of meat for use by the United Nations. The purpose of the agreement, officials said, was to eliminate competitive bidding which might have had the effect of boosting prices above the levels now being paid. Another objective was to conserve shipping space.

Under the agreement, Argentine meats are moved to Europe and divided among British civilians and the armies of that country and the other allies. The United States pays only for that portion which is turned over to its army.

WFA officials said that after the agreement was signed a group of Argentine shippers sent two consignments of canned meat to this country. One arrived at New Orleans where an embargo—designed to effectuate the British-American-Canadian agreement—prevented its being sold for consumption in this country. The American army requisitioned the consignment and paid the owners prices comparable to those being paid by the British, plus transportation costs.

The other consignment was diverted to Mexico where it was unloaded and placed in storage pending attempts of the owners to obtain permission for its admission into this country. The United States has refused permission.

### NEW STUFFER CATALOG

John E. Smith's Sons Co. of Buffalo, N. Y., has just issued Catalog S dealing with the complete line of Buffalo



stuffers. Special features of the stuffers, including silencer, meat valves, cover opening and closing guard and by-pass for preventing piston blow out, are described and illustrated. Specifications, shipping data

and other information are given on the Model 500, 400, 300, 200 and 100 stuffers, as well as on the hand stuffer, combination compressor-stuffer, air outfits, casing applier, measuring filler and other items in the Buffalo sausage and meat processing line.

## FREED IN DOG FOOD CASE

Because they were acting on the advice of qualified government representatives, Morris Muscatel, Seattle, Wash., and his two sons were ordered acquitted of charges that they had been packing dog food in salvaged tin cans in violation of a WPB order. The directed verdict of acquittal and dismissal of the case was ordered by Federal Judge John C. Bowen of Seattle, who said:

"In view of the fact that a responsible government official advised the defendants that they had a right to fill the cans with dog food, the government cannot now prosecute them. If the court submitted this case to the jury, it would have to ask for a verdict of not guilty

and could not recommend any punishment. There would be no end to possible oppression by the government if citizens could not rely on advice given by a government official."

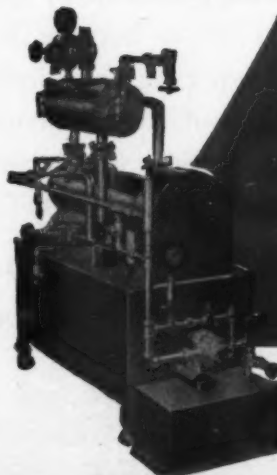
## REJECT MARGARINE BILL

The Massachusetts legislature has rejected a bill which would have allowed hotels and restaurants to serve oleomargarine in place of butter for the duration of the war. The bill was defeated after rejection of an amendment which would have permitted sale of colored oleomargarine to consumers.



## saves Manpower

● **Automatic**—the Votator requires less attention than conventional lard processing equipment. **Fast**—the Votator in many cases meets production quotas on a part-time basis, so that the operator can devote hours to other tasks in the plant. This model occupies only 3' 2" by 5' 6" of floor space, yet processes 3000 to 4000 lbs. per hour! It chills, plasticizes, aerates in one mechanically controlled operation—therefore does a better processing job—assures the uniformly snowy-white, creamy-smooth quality which spells sales appeal. The Girdler Corporation, Dept. NP-4-2, Votator Division, Louisville 1, Kentucky.



A CONTINUOUS, CLOSED  
**LARD**  
PROCESSING UNIT

A GIRDLER PRODUCT

\*Trade Mark Registered U. S. Patent Office

# FINE MEATS

deserve

# A FINE CURE

**PRESCO  
PICKLING  
SALT**

**IT'S  
FAST  
and  
MILD**

Better flavor, texture and appearance in all cured meats are definitely assured by the use of PRESCO PICKLING SALT. That is because it has been perfected through years of experience and intensive research. It is unexcelled for the manufacture of tender "Ready-to-Eat" hams. For their production we furnish complete instruction in the use of the effective PRESCO PROCESS.

THE PRESERVATIVE MANUFACTURING CO.,

BROOKLYN, N. Y.



## PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

# PROCESSING *Methods*

## Methods of Treating Pork Which is Eaten Without Cooking

TWO outbreaks of trichinosis which have occurred in recent months as a result of consumption of mettwurst produced in non-federally inspected plants have caused the Bureau of Animal Industry of the U. S. Department of Agriculture to repeat its caution to consumers to cook pork and its products well, unless it is known that they were processed by special methods of heating, curing or freezing under federal or other equally thorough meat inspection.

One outbreak of trichinosis involving 130 persons occurred during January in Cedar county, Iowa. It was traced to locally manufactured, non-federally inspected smoked sausage known as mettwurst. A second outbreak was reported from New York City in March. There the apparent cause was also mettwurst, together with similar products made from pork in an establishment not operating under federal inspection. The number of cases reported was about 30 and indications are that the pork products had been distributed to 13 retailers.

Although it may be assumed that the operators of federally-inspected and some state- and city-inspected plants process all pork and pork products which may be eaten without further cooking in such a manner as to destroy the parasite, there are, apparently, some smaller units which do not take the precautions necessary to protect consumers and their own interests.

While processors and retailers have won many of the trichinosis suits brought against them (see THE NATIONAL PROVISIONER of December 2, 1944, page 15, and February 10, 1945, page 18) on the ground that the consumer was negligent in eating the pork without thorough cooking, there now seems to be some tendency to hold the manufacturer responsible in the case of processed products which might normally be eaten without cooking.

Not only may the processor be liable for considerable damages if he loses a trichinosis suit, but also the reputation of his company may be irreparably damaged.

Effective techniques for destroying trichinae in pork have been worked out by the U. S. Bureau of Animal Industry and are prescribed for use in federally inspected plants. The processor who uses these methods can be sure that the parasite is eliminated. Every processing plant, large or small, should em-

ploy one or more of these methods in preparing pork products which may be eaten without further cooking. Where low temperature storage is not available, the heat or curing treatments should be employed.

Essential details of the Meat Inspection Division's methods of treating pork are given below. The processor who does not operate under inspection, but who chooses to adopt any of these processes, must carry them out as faithfully as though they were supervised by a crew of inspectors.

All forms of fresh pork, including fresh unsmoked sausage containing pork muscle tissue, and pork such as hams, shoulders, shoulder picnics, bacon, and jowls, which are subjected only to curing or to smoking at temperatures that do not give the meat a cooked appearance, are classed as products that are customarily well cooked in the home or elsewhere before being served to the consumer. Therefore, the treatment of such products is not required.

Pork muscle tissue used in products hereinafter named should be effectively heated, refrigerated, or cured, to destroy all live trichinae: bologna-style sausage; frankfurt-style sausage; vienna-style sausage; smoked pork sausage; chopped, cured meat rolls; knoblauch sausage; mortadella; capocollo (capicola, capicola); coppa; all forms of summer or dry sausage, including mettwurst; fresh or cured pork shoulder butts and similar pork products in casings; cured, boneless pork loin; fresh, boneless pork loin in casings; boneless back bacon; boneless back bacon in casings; cooked loaf containing pork; and roasted, baked, boiled, or cooked ham, shoulder, or shoulder picnic; Italian-style ham; and Westphalia-style ham.

### METHODS OF TREATMENT

**HEATING:** All parts of the pork muscle tissue shall be heated to a temperature not lower than 137 degs. F., and the method used shall be one known to insure such a result. On account of differences in methods of heating and in weights of products undergoing treatment it is impracticable to specify details of procedures for all cases.

Procedures which insure the proper heating of all parts of the meat or product shall be adopted. It is important that each piece of sausage, each ham, and other product treated by heating in water be kept entirely submerged throughout the heating period; and that the largest articles in a lot, the innermost links of bunched sausage or other massed articles, and articles placed in the coolest part of a heating cabinet or compartment or vat be included in the temperature tests.

**REFRIGERATING:** At any stage of preparation and after preparatory chilling to a temperature of not above 40 degs. F. or preparatory freezing, all parts of the muscle tissue of pork or product containing such tissue shall be subjected continuously to a temperature not higher than one of those specified in Table I. The duration of such refrigeration at the specified temperature is dependent on the thickness of the meat or inside dimensions of the container.

TABLE I.—Required period of freezing at temperature indicated

Temperature Degr. F.	Group 1 Days	Group 2 Days
5	20	30
-10	10	20
-20	6	12

Group 1 comprises meat or product in separate pieces not exceeding 6 in. in thickness, or arranged on separate racks with the layers not exceeding 6 in. in depth, or stored in crates or open boxes not exceeding 6 in. in depth, or stored as solidly frozen blocks not exceeding 6 in. in thickness.

Group 2 comprises meat or product in pieces, layers, or within containers, the thickness of which exceeds 6 in. but not 27 in. Such containers include tierces, barrels, kegs, and cartons having an inside diameter not exceeding 27 in.

The meat or product undergoing such refrigeration or the containers shall be spaced in the freezer to insure free circulation of air between the pieces of meat, layers, blocks, boxes, barrels, and tierces in order that the temperature of the meat throughout will be promptly reduced to not higher than 5 degs. F., -10 degs. F., or -20 degs. F., as the case may be.

The room or compartment containing meat or product undergoing freezing shall be equipped with accurate thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils.

**CURING: (A) SAUSAGE.** Sausage may be stuffed in animal casings, hydrocellulose casings, or cloth bags. During any stage of treating the sausage for the destruction of live trichinae, these coverings shall not be coated with paraffin or like substance. In the preparation of sausage, any one of the following methods may be used:

**Method No. 1:** The meat shall be ground or chopped into pieces not exceeding  $\frac{1}{2}$  in. in diameter. A dry-curing mixture containing not less than  $3\frac{1}{4}$  lbs. of salt to each cwt. of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding  $3\frac{1}{4}$  in., measured at the time of stuffing, shall be held in a drying



room not less than 20 days at a temperature not lower than 45 degs. F., except that in sausage of the variety known as pepperoni, if in casings not exceeding 1½ in. in diameter measured at the time of stuffing, the period of drying may be reduced to 15 days. In no case, however, shall the sausage be released from the drying room in less than 25 days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of 20 days from the time the curing materials are added. Sausage in casings exceeding 3½ in., but not exceeding 4 in., in diameter at the time of stuffing, shall be held in a drying room not less than 35 days at a temperature not lower than 45 degs. F., and in no case shall the sausage be released from the drying room in less than 40 days from the time the curing materials are added to the meat.

**Method No. 2:** The meat shall be ground or chopped into pieces not exceeding ¾ in. in diameter. A dry-curing mixture containing not less than 3½ lbs. of salt to each cwt. of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding 3½ in., measured at the time of stuffing, shall be smoked not less than 40 hours at a temperature not lower than 80 degs. F., and finally held in a drying room not less than 10 days at a temperature not lower than 45 degs. F. In no case, however, shall the sausage be released from the drying room in less than 18 days from the time the curing materials are added to the meat. Sausage exceeding 3½ in., but not exceeding 4 in., in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than 25 days at a temperature not lower than 45 degs. F., and in no case shall the sausage be released from the drying room in less than 33 days from the time the curing materials are added to the meat.

**Method No. 3:** The meat shall be ground or chopped into pieces not exceeding ¾ in. in diameter. A dry-curing mixture containing not less than 3½ lbs. of salt to each cwt. of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After mixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34 degs. F. for not less than 36 hours. After being stuffed the sausage shall be held at a temperature not lower than 34 degs. F. for an additional period of time sufficient to make a total of not less than 144 hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50 degs. strength (salometer reading) at a temperature not lower than 44 degs. F. Finally, the sausage having a diameter not exceeding 3½ in., measured at the time of stuffing, shall be smoked for not less than 12 hours.

The temperature of the smokehouse during this period at no time shall be lower than 90 degs. F.; and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128 degs. F. Sausage exceeding 3½ in., but not exceeding 4 inches, in diameter at the time of stuffing, shall be smoked, following the prescribed curing, for not less than 15 hours. The temperature of the smokehouse during the 15-hour period shall at no time be lower than 90 degs. F. and for 7 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128 degs. F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128 degs. F. shall be attained gradually during a period of not less than four hours.

**Method No. 4:** The meat shall be ground or chopped into pieces not exceeding ¾ in. in diameter. A dry-curing mixture containing not less than 2½ lbs. of salt to each cwt. of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than 6 in. in depth, at a temperature not lower than 36 degs. F. for not less than 10 days. At the termination of the holding period, the sausage shall be stuffed in casings or cloth bags not exceeding 3½ in. in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45 degs. F. for the remainder of a 35-day period, measured from the time the curing materials are added to the meat. At any time after stuffing, if a concern deems it desirable, the product may be heated in a water bath for a period not to exceed three hours at a temperature not lower than 85 degs. F., or subjected to smoking at a temperature not lower than 80 degs. F., or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the 35-day holding period specified.

**(B) CAPOCOLLO (CAPICOLA, CAPACOLA):** Boneless pork butts for capocollo shall be cured in a dry-curing mixture containing not less than 4½ lbs. of salt per cwt. of meat for a period of not less than 25 days at a temperature not lower than 36 degs. F. If the curing materials are applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than 30 hours at a temperature not lower than 80 degs. F., and shall finally

be held in a drying room not less than 20 days at a temperature not lower than 45 degs. F.

**(C) COPPA:** Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4½ lbs. of salt per cwt. of meat for a period of not less than 18 days at a temperature not lower than 36 degs. F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room not less than 35 days at a temperature not lower than 45 degs. F.

**(D) HAMS:** In the curing of hams either of the following methods may be used:

**Method No. 1:** The hams shall be cured by a dry-salt curing process not less than 40 days at a temperature not lower than 36 degs. F. The hams shall be laid down in salt, not less than 4 lbs. to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70 degs. F. for not more than 15 hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked not less than 10 days at a temperature not lower than 95 degs. F.

**Method No. 2:** The hams shall be cured by a dry-salt curing process at a temperature not lower than 36 degs. F. for a period of not less than three days for each pound of weight (green) of the individual hams. The time of cure of each lot of hams placed in cure should be calculated on a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle containing not less than 25 percent of salt, about 4 oz. of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than 4 lbs. of salt to each cwt. of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be

(Continued on page 37.)



# PRE-SEASONING

**PUTS A  
NON-DETACHABLE TRADE MARK  
ON YOUR PRODUCT**

Right down to the last scrap, you can recognize the taste-tempting flavor and fragrance of hams which have been processed by the NEVERFAIL 3-Day Ham Cure. That's because these hams are "Pre-Seasoned!" The special aromatic goodness goes in with the cure and permeates every morsel and fibre of the meat.

Your customers, also, will recognize . . . remember . . . and re-order NEVERFAIL-cured hams. The "Pre-Seasoned" aroma adds extra goodness to the fine, old-fashioned full-bodied ham flavor. These hams look as good as they taste . . . with an even, eye-catching pink color, and firm yet juicy texture.

Remember, also, that the NEVERFAIL 3-Day Ham Cure actually cuts costs while it improves the quality of your product. By reducing the time in cure, it enables you to finish *more* hams without extra manpower, equipment, curing facilities . . . or capital! Write today for complete information.



**H. J. MAYER & SONS CO.**

6819 S. Ashland Ave., Chicago 36, Ill.

Canadian Plant: Windsor, Ontario

# NEVERFAIL

## 3-DAY HAM CURE



WE HAVE THE **ANSWERS**

**TO SUCCESSFUL PACKAGING...**

**let us answer your questions about  
your own particular packaging problems**

★ the best answer is WAR BONDS

**DANIELS**

**MANUFACTURING COMPANY**  
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**MULTICOLOR PRINTERS**  
**CREATORS • DESIGNERS**

**PREFERRED PACKAGING SERVICE**

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● The Foell Packing Co., 3117 W. 47th st., Chicago, well known meat canning firm headed by William J. Foell, president, is observing its 40th anniversary as an independent canning organization this month. In an anniversary folder pointing out that the wartime demands of the government must now supersede all others, the company looks forward to the time "when we can get back to normal, peacetime production."

● Building permit has been issued for construction of a new office and cafeteria building at the plant of the Southern California Meat Co., Los Angeles, at a reported cost of \$2,400.

● Revised regulations governing slaughterers were explained by OPA representatives at a recent meeting of Grayson county, Tex., slaughterers. The meeting, one of a series held throughout the district took place at Denison, Tex.

● In supplying the U. S. Army with 225 beeves slaughtered at the municipal abattoir, the city of Austin, Tex., sustained a loss of \$4,284.01, Mayor Tom Miller announced. The monetary loss, he explained, was offset by the granting of limited federal inspection at the abattoir and by preventing a reduction in the number of animals that may be killed each week at the plant.

● David E. Newman has announced the opening of a general brokerage business in fats and oils at Room 537, 327 So. LaSalle st., Chicago, phone Harrison 6822.

● S/Sgt. Joseph Oyler, former employe

## FROM DOWN TEXAS WAY

Three department heads who keep the wheels turning at the Ed Auge Packing Co., San Antonio, Tex., line up to have their photos taken. They are (left to right) Emil Mueller, sausage superintendent; A. R. Griffith, superintendent, and Art Auge, engineer of the company. The firm is at present remodeling several plant departments.



APRO

of the Rath Packing Co., Waterloo, Ia., a gunner on a Liberator bomber based in the Palaus, has been on 24 bombing missions against the Japanese. Flights of 2,500 miles, and 15 hours' duration, are not unusual, he wrote his father.

● John W. Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., raises orchids in his own greenhouse. He has imported 30 of the plants from Brazil and hopes to develop them so that at least one blooms each month of the year. His prize specimen is a Cattala orchid plant with 19 blossoms.

● Lt. John B. Greene, son of C. I. Greene, Pittsburgh manager for the E. Kahn's Sons Co., a member of the 417th Bombardment Group, bagged a large Jap transport during recent operations off Luzon. His low-flying Liberator was detected as it approached the transport

for a dive-bombing attack. Greene dove through a hail of flak at the largest ship and it burst into flames.

● R. D. Gower, comptroller and board member of Geo. A. Hormel & Co., Austin, Minn., has been elected a member of the Controllers Institute of America, a technical and professional organization devoted to improvement of controllership procedure.

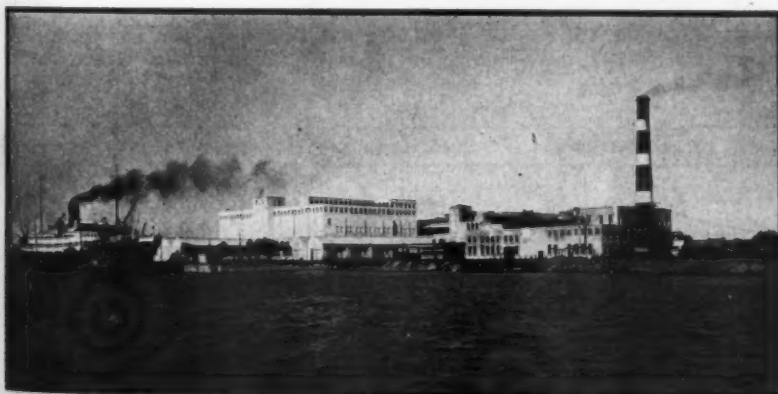
● Waste fat collections in Oregon during February showed a drop of nearly 50,000 lbs. below figures for the preceding month, totaling but 188,801 lbs.

● In response to a request by the Atlantic City Restaurant Association to issue a proclamation setting aside two days a week as meatless days, Mayor Joseph Altman stated that while he would not make such a proclamation, he would make a public statement asking restaurants to observe certain meatless days. Monday and Friday were the days recommended by the association.

● Something new in the apprehension of escaped livestock took place recently at Milwaukee when Ervin Wuestneck trapped the animal in an alley, leaped astride it and rode it to a waiting cattle truck. Wuestneck is employed by the City Dressed Beef Co., from which the bull escaped.

● Perry Sewell, 50, president of the Memphis Butchers Association, Memphis, Tenn., which operates an abattoir on Riverside drive, died on March 27 at the home of his sister in Birmingham. He was en route to Florida when stricken.

● T/5 Stanley Katres, 32, Sioux City, Ia., a former clerical and sales employe of Cudahy Packing Co. at Sioux City, is now serving with a medical unit of the Chinese Combat Command. He served as a sanitary technician at Camp Robinson, Ark., before ordered overseas. Upon his arrival in China, Katres was



CROSS-RIVER VIEW OF SWIFT BRAZILIAN PLANT

Helping to satisfy wartime Allied meat demands is handsome and picturesque Companhia Swift do Brazil plant at Rio Grande, Rio Grande do Sul, Brazil, shown above. This modern meat plant is among several operated in three South American countries by Swift Internacional, which also controls meat plants in Australia and New Zealand.



assigned to an American liaison group attached to the Chinese Expeditionary Force, which waged the successful Salween campaign and made the opening of the Stilwell road possible.

- Name of the Lincoln Packing Co., Lincoln, Neb., recently was changed to the Lincoln Packing Division, American Stores Co. William I. Aitken, representing American Stores Co., said that the packing firm was already owned by the organization, and that no change in personnel was involved.

- A new marketing policy restricting sale of livestock to government inspected plants has been adopted by the Champaign County Livestock Marketing Association and six other cooperative marketing agencies in Illinois. The policy is designed to insure that U. S. meat needs from the locality are met and to avoid any possible dealings with the black market.

- The Dreher Packing Co., Columbia, S. C., which began in 1921 as a backyard sausage business, during 1944 had sales amounting to \$1,250,000, J. C. Dreher, sr., president and manager, announced recently. The company had an average of 70 meat plant workers during the year.

- Establishment of a slaughterhouse at Lorton Reformatory, District of Columbia, is being discussed by district officials and the WFA, following the recent rejection by OPA of a plan to permit importation of sufficient meat to fill hospital and institutional needs. Livestock for the unit would be bought in Virginia.

- Thomas E. Andrews, cattle buyer for Frye & Co., Seattle, Washington, vacationed in the East, spending some time with members of his family in New Jersey. While in New York, he visited at the office of THE NATIONAL PROVISIONER and on his return west will stop off at Chicago to renew acquaintance with friends in meat packing and livestock circles.

- The annual industry-wide dinner of the meat, poultry and allied trades division of the United Jewish Appeal of Greater New York will be held May 8 in the Hotel New Yorker. The organization hopes to raise at least \$20,000,000 this year for the urgent needs of the Joint Distribution Committee, the



### CANNED HAMBURGERS MAKE A HIT WITH YANKS

Charcoal broiled, salted and peppered, juicy canned hamburgers are now on their way to all front lines. How the doughboys go for them is exemplified in this photo of Cpl. Alexander E. Hugh of Bay City, Mich., who was wounded on Leyte. The hamburgers will take their place in the Army's "10-in-1" ration, a 45-lb. package supplying food for ten soldiers for one day.

United Palestine Appeal, the National Refugee Service, and the National Jewish Welfare Board. Co-chairmen of the dinner committee are Joseph Cohen, secretary-manager of Amalgamated Meat Cutters Union, Local 623, and David Deerson, of David Deerson's Meat Market, the Bronx.

- If the Hughes-Curry Packing Co., Anderson, Ind., could obtain the services of 25 more employees, including six skilled butchers, the city could have twice the amount of meat it is now getting, I. J. Duffey, treasurer of the I. Duffey & Sons Co., operators of the plant, declared recently. The company frequently finds it necessary to hold over cattle because it lacks sufficient employees to process them.

- J. W. Cowherd, who at one time produced hams said to be a favorite with King George V of England, died in

Cadiz, Ky., March 27, at the age of 83. A few years ago he sold his interest in the business, known as J. W. Cowherd & Co., Trigg county, Ky., to four employees, but until taken ill continued actively interested in its operation.

- The annual dinner dance of the West Washington Marketmen's Association of New York City was held April 14 at the Astor hotel.

- Lewis N. Rice, for many years active in the meat packing business in Oregon, passed away last month at the age of 95. Born in Anderson county, Ky., in 1849, he started West at 23, driving a herd of cattle overland as far as Denver, Colo. In the late '80s, he moved to Seattle, Wash., and opened a retail meat shop. Later he moved to Portland, Ore., where he operated a meat packing plant. He retired in 1914.

- Pvt. George Wilkerson, 33, formerly employed at Oklahoma City by Wilson & Co. and Armour and Company, has been missing in action in Germany since March 17, his wife was recently informed. He was with the U. S. Ninth Army.

- Milton H. Johnson, Provo, Utah, was recently cleared of charges of illegally selling condemned Army meat, City Judge W. Dean Loose maintaining that the defendant had not realized he was violating a law. Johnson admitted buying 2,780 lbs. of canned bacon from two men, but asserted he did not know the meat had been condemned. The product was originally sold by the Ogden ASF depot for 1/4c per lb., under a contract prohibiting its resale for human or animal consumption.

- John S. Lind, 90, who retired in 1915 after long association in the butchering department of the former Cincinnati Abattoir Co., Cincinnati, died on April 10 at his home in Cincinnati. His father, the late John A. Lind, conducted a pioneer packing plant on the site now occupied by the Schroth plant there.

- Sam Walko, of the beef department of G. H. Hammond Co., Chicago, an expert beef boner, recently received his 25-year AMI award for a quarter-century of service in the meat packing industry.

- William McDonnell, superintendent in pork cutting at the Chicago plant of Armour and Company, has retired after

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

### DRESSED HOGS



### ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS



Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

## PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3N3  
ORIGINAL AND ONLY  
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CHICAGO

May we suggest  
that you use our  
Lard Department





## ROTARY CRUSHER

The 14 Rotary Crusher makes it possible to cut cooking time as much as  $\frac{1}{3}$ , and also makes possible a uniformity in rendering that eliminates the bulk of fines and settlings from rendered fat. Since there are no knives to sharpen—oiling is practically the only maintenance expense. Performance records of this all steel, all welded self-contained unit are amazing. If you are in the market for a Crusher or have problems pertaining to Crushers—

*Check with* **DUPPS**



A COMPLETE LINE OF

RENDERING AND SLAUGHTERING EQUIPMENT

THE JOHN J. **DUPPS** COMPANY

AMERICAN BLDG. • CINCINNATI, O.

44 years with Armour and 51 years in the meat packing industry. He was succeeded by Al Malefy.

● **Bruce Elmore** was recently appointed manager of the Kingan & Co. plant cafeteria at Indianapolis. He was formerly food service director at Coe College, Cedar Rapids, Ia., where he had charge of the subsistence of 800 Army Air Force cadets.

● A sound hook-up is being installed in the Richmond, Va., plant of Kingan & Co. to provide music for the employees while at work. It is believed to be the first meat plant in the country so equipped.

● Winners of special February awards under the Swift & Company employee suggestion plan included Morris Fellman, South Omaha; Edward Hug, St. Louis Independent Packing Co.; August Rambousek, Chicago plant; M. B. Cantu, San Antonio; E. O. Armstrong and Vernon Kendig, S. St. Joseph, Mo., and Carl Prinz, Cleveland.

● **Harold E. Frey**, of the employment and personnel division, industrial relations department, Swift & Company, Chicago, has been named head of the company's general office employment department. He succeeds James C. Masker, retired.

● **John A. Coffey**, eastern credit manager for Morris & Co. before it was absorbed by Armour and Company in 1922, died recently in Jersey City, N. J., after a month's illness. He was 72. He entered the credit department

of the consolidated organization at the time of the merger, remaining there until his retirement in 1939.

● The former Nisqually Cooperative Association of Seattle, Wash., recently changed its name to Cooperative Meats.

● Several improvements in the market building of the Carstens Packing Co., Tacoma, Wash., are being made, it is reported.

● A processing plant for the production of sausage, smoked meats and similar products is to be built by the Hamon Provision Co., exclusive Cudahy distributors in Houston, Tex., according to word from Knox Hamon, head of the concern.

● **Joseph Ondrusek**, owner of the Columbia Packing Co., Dallas, Tex., re-

cently returned to his duties at the plant after several months' absence.

● **Thomas H. Glynn**, president of the Welsh Packing Co., Springfield, Mo., is back at his desk following a business trip to Chicago.

● **Sgt. Philip J. Caprood, jr.**, USMC, a former employee of the Albany Packing division of the Tobin Packing Co., Inc., returned to Albany, N. Y., recently after 32 months' combat duty in the South Pacific to marry Shirley S. Swart. Sgt. Caprood, who holds the Presidential citation and wears five campaign stars, is now stationed at the Naval Depot, Scotia, N. Y.

### WHAT HAPPENS TO RILEY ON APRIL 22 BROADCAST

Digger O'Dell, the gloomy undertaker on the American Meat Institute's Sunday night radio show, "The Life of Riley," starring William Bendix, will be cheered to know that Riley thinks he is about to depart this world on the April 22 broadcast. It seems that Riley applies for insurance and receives a report from the examining physician that he is about to die. Frantically, he starts to put his affairs in order, only to find out that he is hale and hearty and has many years to live. See your newspaper for time and station.

### QUESTIONNAIRES SIMPLIFIED

Progress in a program to simplify and reduce the number of government questionnaires sent to industrial concerns is announced in a report issued by the Advisory Committee on Government Questionnaires. According to the report, efforts of the committee "have yielded sweeping benefits, saving millions of man-hours and vast sums on the part of business firms required to report."

Harold D. Smith, director of the Bureau of the Budget, which passes on questionnaires, informed the committee that it has been extremely helpful, particularly in supplying information about methods of reporting facts from routine company records.



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### "BOSS" Silent Cutter



"BOSS" Silent Cutters are helping many alert sausage makers to produce an improved and desirable product. They use less power, run quietly and smoothly and are constructed so that friction is eliminated, permitting prolonged cutting periods to assure complete mincing of the meat without danger of scorching it.

The UNLOADER is one of the patented features found only in "BOSS" Cutters.

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### The Cincinnati Butchers' Supply Co.

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Memphis • Milwaukee • Chattanooga • Bogalusa • New Haven  
Weslaco • Appleton • Hickory • Greensboro

## RECENT PATENTS

The information below is furnished by patent law offices of

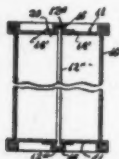
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

**No. 2,372,331, PRESET PRESSURE CAN FOR FROZEN FOODS OR THE LIKE**, patented March 27, 1945 by Rosario Lo Vico, Astoria, Long Island, N. Y.



When the external pressure of the can exceeds a fixed pressure, a rod extending through the can and secured to the disc closures will retain a small portion of one closure against bulging, there being a weakening line in one closure about and spaced from the rod, so rupturing occurs at this weakening line.

**No. 2,370,878, PROCESS OF MAKING CHEESE**, patented March 6, 1945 by Zola D. Roundy, Chicago, Ill., and Havard L. Keil, Clarendon Hills, Ill., assignors to Armour and Company, Chicago, a corporation of Illinois.

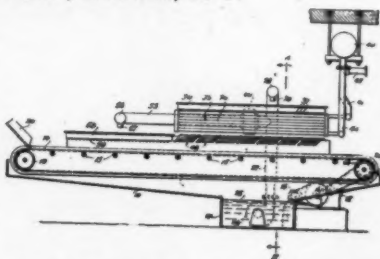
The steps comprise adding to milk a tryptic enzyme material to produce the development of body characteristics through tryptic enzyme action, adding a coagulating agent to the milk while

in uncoagulated state to coagulate it and produce a curd, and after body characteristics have been developed and before the enzymes have acted to completion heating the curd to a temperature in excess of 130 degs. F. to destroy the tryptic enzymes.

**No. 2,370,879, PROCESS OF MAKING CHEESE**, patented March 6, 1945 by Zola D. Roundy, Chicago, and Havard L. Keil, Clarendon Hills, Ill., assignors to Armour and Company, Chicago, a corporation of Illinois.

This process differs from the above in that a heat-sensitive lactic acid developing organism is also added (in first step) and heat destroyed in the final step.

**No. 2,372,373, METHOD AND APPARATUS FOR FREEZING FOODS**, patented March 27, 1945 by Joseph L. Gilson, Hartsdale, N. Y.



The cooling medium is sprayed downwardly upon the foodstuff which is

slowly moved under the spray by a conveyor means.

**No. 2,371,967, TREATMENT OF ANIMAL CARCASSES**, patented March 20, 1945 by Carl L. Lohner, Chicago, and Dean E. Rueckert, Mokena, Ill., assignors to Industrial Patents Corporation, Chicago, Illinois, a corporation of Delaware.

To reduce shrinkage during cooler storage, the inventors wrap the entire carcass, in and out, with a desized muslin, holding the muslin in tight contact with the fat surfaces until cool, then loosening the muslin, and holding covered for two to seven days.

**No. 2,370,768, FOOD PRESERVATION METHOD**, patented March 6, 1945 by Francis K. Baerwald, Berkeley, Calif., assignor to Rosenberg Bros. & Co., San Francisco, Calif., a corporation of California.

The food is inserted into a container, as cellophane, with an amount of a highly volatile agent and medium capable of lowering the vapor pressure of the agent, both being in non-gaseous form. The first may be ethylene oxide and the latter water.

## OPA INVESTIGATORS CHECK LOCKER PLANTS IN OHIO

Sixty locker plants in 34 counties are being investigated by the Columbus, Ohio, headquarters of the Office of Price Administration to uncover violations of OPA rationing and price regulations. OPA investigators have found large quantities of beef, apparently obtained without the surrender of red stamps, in locker plant coolers. Individual lockers were not investigated. District OPA officials said that they expected Washington headquarters would soon require locker plants to keep records on meat entering and leaving their establishments.

The OPA informed the Ohio locker operators this week that the beef, mutton and veal they handle must be graded, unless the meat is already cut, wrapped and ready for locker storage when it is turned over to them.

### For Better Flavor in Your Sausage, try . .

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## Proper Treatment of Pork

(Continued from page 28.)

soaked in water at a temperature not higher than 70 degs. F. for not more than four hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked not less than 48 hours at a temperature not lower than 80 degs. F., and finally shall be held in a drying room not less than 20 days at a temperature not lower than 45 degs. F.

(E) BONELESS PORK LOINS: In lieu of heating or refrigerating to destroy trichinae in boneless loins, the loins shall be cured for a period of not less than 25 days at a temperature not lower than 36 degs. F. by the use of one of the following methods:

*Method No. 1:* A dry-salt curing mixture containing not less than 5 lbs. of salt to each cwt. of meat.

*Method No. 2:* A pickle solution of not less than 80 degs. strength (salometer) on the basis of not less than 60 lbs. of pickle to each cwt. of meat.

*Method No. 3:* A pickle solution added to the approved dry-salt cure provided the pickle solution is not less than 80 degs. strength (salometer).

After removal from cure, the loins may be soaked in water for not more than 1 hour at a temperature not higher than 70 degs. F. or washed under a spray but shall not be subjected, during or after the curing process, to any other treatment designed to remove salt.

Following curing, the loins shall be smoked for not less than 12 hours. The minimum temperature of the smokehouse during this period at no time shall be lower than 100 degs. F., and for four consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 125 degs. F.

Finally, the product shall be held in a drying room for a period of not less than 12 days at a temperature not lower than 45 degs. F.

## GORRELL RESIGNS POST

Frank Gorrell, for 38 years secretary of the National Canners Association, Washington, D. C., has retired "at his own request," it is announced. He has been succeeded by Carlos Campbell, head of the association's division of statistics and administrative secretary to Gorrell for the past year. Gorrell, at a meeting of the board of directors, was named treasurer of the board.

## OPA SEIZES EXCESS RED POINTS

OPA agents have confiscated 16,173,809 red ration points from slaughter houses in the 10-county area in and around Harrisburg, Pa., because they exceeded the slaughterers' normal needs and allowable inventory. Walter C. Young, district OPA director, said that the slaughterers accumulated the excess in the normal trading process.



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# MELOWARD

Nonfat Dry Milk Solids

*improves appearance . . . adds extra food value to sausage!*

You can spot the difference at first glance—at first slice! MELOWARD helps produce a more pleasing color and texture in sausage and meat loaves—improves their food value, too!

In fact, MELOWARD improves sausage and meat loaf products in many ways. It adds a more mellow flavor . . . promotes easier slicing, because it acts as a mild binder and adds to keeping quality, because of MELOWARD's high, moisture-retaining properties.

When you add MELOWARD to sausages and loaves, you also add to their food value. MELOWARD contains the complete milk protein and the valuable minerals, lactose and water-soluble vitamins of milk.

**Specially Processed for Use in Meat Products**

Unlike other nonfat dry milk solids, MELOWARD is specially processed by Kraft for the spe-

cific needs of sausage and meat loaf makers. It is made from top-quality, fresh, separated milk—dried by the roller process—*quality controlled* from fluid to finished dry product. You can depend on every barrel to be uniform in quality.

Since MELOWARD absorbs from 1 to 1.7% its own weight in moisture, MELOWARD is economical to use. It comes to you in convenient dry form for quick, easy mixing and for use in a wide variety of sausage and meat loaf products.

Contact your nearest Kraft office for full particulars—order MELOWARD today!

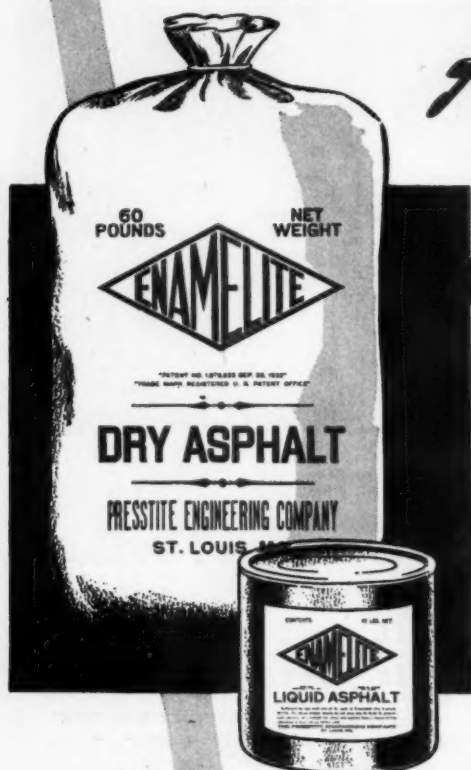
Industrial Food Products, KRAFT CHEESE COMPANY. General Offices: 500 Peshtigo Court, Chicago 90, Illinois • New York • San Francisco • Atlanta • Minneapolis • Denison, Texas. Branches in principal cities.

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*Why*

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*Assures*



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**B**ecause Enamelite assures perfect bonding and sealing, effectively preventing the infiltration of moisture into cork walls, it results in more efficient refrigeration, greater savings, lower maintenance costs, and longer insulation life.

For more than 15 years, this superior asphaltic, mastic compound has been the first choice of leading packers, ice plants, cold storage houses, and other users of refrigerated areas. It is used as an adhesive cement to set insulation and as a waterproof mastic finish on exposed wall surfaces. Can be applied and used in rooms at below freezing temperatures.

Enamelite is used cold on the job, avoiding the fire hazard caused by heating conventional asphalt compounds. It is waterproof, acid and brine resisting, sets up evenly and solidly, and does not shrink on hardening.

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# PROVISIONS AND LARD *Weekly Review*

## INSPECTED MEAT OUTPUT DIPS SHARPLY WITH CUT IN CATTLE AND HOG KILL

Meat production in federally inspected plants dropped sharply to the 250,000,000-lb. level during the week ended April 7, reflecting further decreases in the marketing and slaughter of all meat animals. Total inspected meat output for the first week in April, according to the estimate by the War Meat Board, was 22,000,000 lbs. smaller than a week earlier and amounted to only 249,000,000 lbs. Production in the corresponding week in 1944 was 361,000,000 lbs.

The table below shows federally inspected meat production in recent weeks compared with similar periods last winter:

WEEK ENDED	1944-45 lbs.	1943-44 lbs.
December 2	380,000,000	410,000,000
December 9	390,000,000	411,000,000
December 16	384,000,000	402,000,000
December 23	358,000,000	371,000,000
December 30	257,000,000	317,000,000
January 6	294,000,000	378,000,000
January 13	379,000,000	450,000,000
January 20	340,000,000	445,000,000
January 27	310,000,000	442,000,000
February 3	296,000,000	433,000,000
February 10	291,000,000	413,000,000
February 17	296,000,000	391,000,000
February 24	284,000,000	394,000,000
March 3	287,000,000	392,000,000
March 10	277,000,000	359,000,000
March 17	270,000,000	332,000,000
March 24	284,000,000	351,000,000
March 31	271,000,000	358,000,000
April 7	249,000,000	361,000,000

Inspected cattle slaughter, showing the most pronounced reduction in several weeks, was estimated at 237,000 head for the week ended April 7. This was a decrease of 20,000 from a week earlier but was 1,000 greater than in the first week of April last year. This is the first week since early February that cattle slaughter has not been substantially larger than in 1944. The estimated output of inspected beef for the week totaled 121,000,000 lbs., down 11,000,000 lbs. from the preceding week and 4,000,000 lbs. under a year ago.

The Board's estimate of inspected calf slaughter for the week ended April 7 was 110,000 head, 5,000 less than in the preceding week and 31,000 under the corresponding week a year ago. The indicated output of veal from this slaughter last week was 9,000,000 lbs., against 10,000,000 lbs. a week earlier and 13,000,000 lbs. in 1944.

Inspected sheep slaughter was estimated at 348,000 head for the first week of April against 374,000 for the last week in March and 360,000 for the first week of April, 1944. Last week's production of lamb and mutton was 15,000,000 lbs. compared with 17,000,000 lbs. for the preceding week and 16,000,000 lbs. a year earlier.

Inspected hog slaughter last week declined to a new low for the season of 678,000 head. This was 65,000 head less

than the preceding week and 870,000 head (56 per cent) less than a year earlier. Pork production (excluding lard) for the week was estimated at 104,000,000 lbs., down 8,000,000 lbs. from the preceding week and 103,000,000 lbs. (50 per cent) under the corresponding week of last year.

## MAY AGAIN RATION MEAT TO CANADIANS

MONTREAL.—As a result of agitation, rationing of meat in Canada may be reverted to, but in the opinion of J. G. Gardiner, minister of agriculture, there is nothing to gain by it. He cited figures in support of his contention, which showed that the per capita consumption of meats, not including poul-

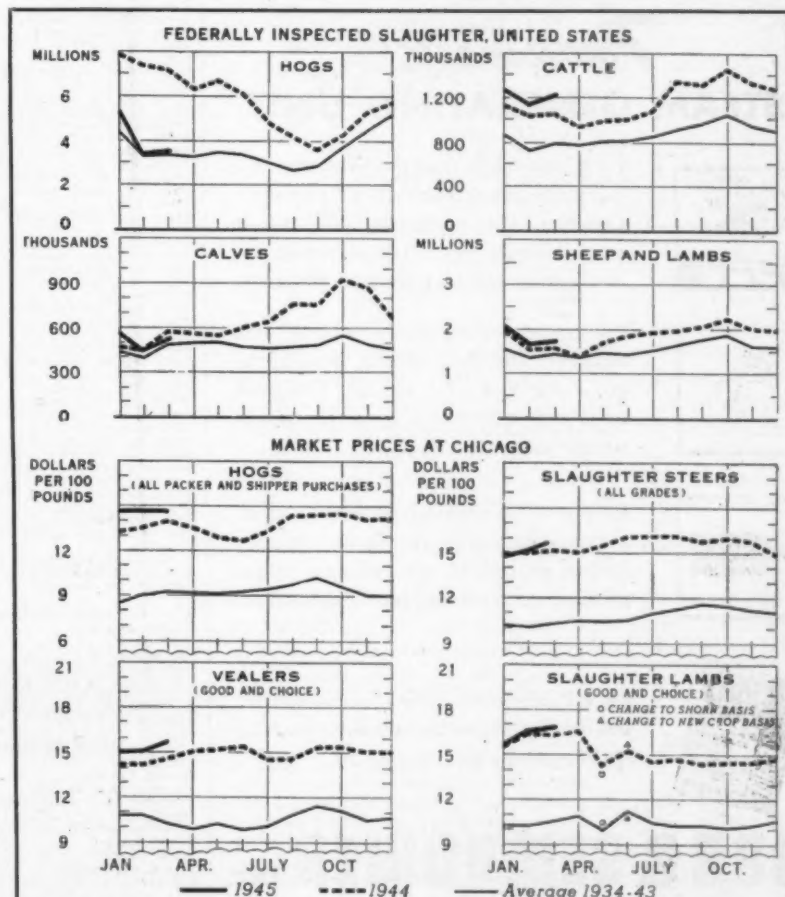
try, was three lbs. more per person in 1943, when there was rationing, than in 1944, when there was no rationing.

Gardiner is to attend a meeting in Washington that will deal with food problems. The meeting arises out of misrepresentations in the U. S. alleging huge stock piles of food in Great Britain. At the same time, it is pointed out, the Canadian position is pictured in an unfavorable light through the claim that because of no rationing Canadians have an abundance of meat while the U. S. is short.

## MARCH BUFFALO LIVESTOCK

March receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	44,422	11,329	9,748	80,395
Shipments	33,287	4,753	9,914	68,598
Local slaughter	10,804	6,492	8,098	12,287



Prices for all classes of livestock, Chicago basis, have been higher during the first quarter of this year than in 1944, and sharply above the 1934-43 average. Meanwhile, federally inspected slaughter of animals, with the exception of hogs, has been near record levels so far this year. On the other hand, hog slaughter in the first quarter has declined sharply. March slaughter was down to the average of 1934-43.





New O & S

*Powermaster*

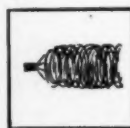
## STEAM GENERATING UNIT



Fully automatic, the Powermaster is a complete power plant in a "package." Compact. Easy to install. No stack is needed—induced draft insures complete combustion and high thermal efficiency.



Pre-tested, completely wired and mounted, the Powermaster is ready to go at the flick of a switch. Designed by O & S engineers to give you speedy steam—economically.



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Get full information—write for Powermaster Bulletin # 1213, to Orr & Sembower, Inc., 970 Morgantown Rd., Reading, Pa.

# ORR & SEMBOWER INC.

READING



PENNA.

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## MEAT AND SUPPLIES PRICES

### Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

Week ended Apr. 11, 1945 per lb.	
Steer, hfr., choice, all wts.	20 1/2
Steer, hfr., good, all wts.	19 1/2
Steer, hfr., com., all wts.	17 1/2
Steer, hfr., utility, all wts.	15 1/2
Cow, com. & gd., all wts.	17 1/2
Hindquarters, choice	22 1/2
Forequarters, choice	18 1/2
Cow hq., commercial	15 1/2
Cow foreq., commercial	16 1/2

#### †Beef Cuts

Steer, hfr., sh. loin, choice	32 1/2
Steer, hfr., sh. loin, good	30 1/2
Steer, hfr., sh. loin, com.	25 1/2
Steer, hfr., sh. loin, util.	22 1/2
Cow, sh. loin, com.	25 1/2
Cow, sh. loin, util.	22 1/2
Steer, hfr., round, choice	22 1/2
Steer, hfr., round, good	21 1/2
Steer, hfr., rd., commercial	19 1/2
Steer, hfr., rd., utility	16 1/2
Steer, hfr., loin, choice	29 1/2
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, commercial	23 1/2
Cow, loin, commercial	23 1/2
Cow, loin, utility	20 1/2
Cow round, commercial	19 1/2
Cow round, utility	16 1/2
Steer, hfr., rib, choice	24 1/2
Steer, hfr., rib, good	22 1/2
Steer, hfr., rib, commercial	21 1/2
Steer, hfr., rib, utility	18 1/2
Cow rib, commercial	21 1/2
Cow rib, utility	18 1/2
Steer, hfr., sir., choice	27 1/2
Steer, hfr., sir., good	25 1/2
Steer, hfr., sir., com.	21 1/2
Steer, hfr., cow flank	13 1/2
Cow, sirloin, commercial	21 1/2
Cow, sirloin, util.	18 1/2
Cow, flank steak	22 1/2
Cow, flank steak	22 1/2
Steer, hfr., reg. chk., choice	20 1/2
Steer, hfr., reg. chk., good	19 1/2
Steer, hfr., reg. chk., com.	17 1/2
Steer, hfr., reg. chk., utility	15 1/2
Cow, reg. chuck, commercial	17 1/2
Cow, reg. chuck, utility	15 1/2
Steer, hfr., c. e. chk., choice	18 1/2
Steer, hfr., c. e. chk., gd.	17 1/2
Steer, hfr., c. e. chk., com.	16 1/2
Steer, hfr., c. e. chk., utility	14 1/2
Cow, c. e. chk., commercial	16 1/2
Cow, c. e. chk., utility	14 1/2
Steer, hfr., foreshank	12 1/2
Cow foreshank	12 1/2
Steer, hfr., brisket, choice	17 1/2
Steer, hfr., brisket, good	17 1/2
Steer, hfr., brisket, com.	15 1/2
Steer, hfr., brisket, utility	15 1/2
Cow, brisket, commercial	15 1/2
Cow, brisket, utility	15 1/2
Steer, hfr., back, choice	21 1/2
Steer, hfr., back, good	20 1/2
Cow back, commercial	18 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, commercial	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., sh. pl., gd. & ch.	14 1/2
Steer, hfr., sh. pl., com. & util.	13 1/2
Cow short plate, commercial	13 1/2
Cow short plate, utility	13 1/2

\*Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

#### †Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	22 1/2

\*Veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

#### \*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or froz.	22 1/2
Tongues, can., fr. or froz.	16 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	4 1/2
Tripe, cooked	8 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

#### \*Veal Products

Brains	9 1/2
Calf livers, Type A	19 1/2
Sweetbreads, Type A	39 1/2

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.025. For packing in shipping containers, add per cwt. in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

### \*\*Lamb

Choice lambs	20 1/2
Good lambs	19 1/2
Commercial lambs	17 1/2
Choice hindquarter	21 1/2
Good hindquarter	20 1/2
Choice fores	21 1/2
Good fores	20 1/2
Lamb tongues, Type A	16 1/2

### \*\*Mutton

Choice sheep	19 1/2
Good sheep	18 1/2
Choice saddles	19 1/2
Good saddles	18 1/2
Choice fores	19 1/2
Good fores	18 1/2
Mutton legs, choice	19 1/2
Mutton loins, choice	18 1/2

\*Quot. on lamb and mutton are for Zone 5 and include 10¢ for stockette, plus 25¢ per cwt. for del.

### \*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	23 1/2
Picnics	21 1/2
Tenderloins, 10-lb. cartons	22 1/2
Tenderloins, loose	20 1/2
Skinned shldrs., bone in	19 1/2
Spareribs, under 3 lbs.	18 1/2
Boston butts, 4/8 lbs.	22 1/2
Boneless butts, c. l.	22 1/2
Neck bones	16 1/2
Pigs' feet	8 1/2
Kidneys	13 1/2
Livers, unblemished	13 1/2
Brains	11 1/2
Ears	6 1/2
Snouts, lean out	6 1/2
Snouts, lean in	7 1/2
Heads	8 1/2
Chitterlings	8 1/2
Tidbits, hind feet	8 1/2

\*Prices carlot and loose basis.

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	25 1/2
Fancy skinned hams, 14/18 lbs., parchment paper	25 1/2
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25 1/2
Square cut seedless bacon, 8 lb. down, wrap	23 1/2
No. 1 beef sets, smoked	46 1/2
Insides, C Grade	46 1/2
Outsides, C Grade	44 1/2
Knuckles, C Grade	42 1/2

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50
Regular tripe, 200-lb. bbl.	\$7.00
Honey, tripe, 200-lb. bbl.	\$1.50

### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	\$23.50
100-125 pieces	\$23.50
Clear plate pork, 25-35 pieces	\$23.50
Brisket pork	\$23.50
Plate beef, 200 lb. bbls.	\$1.50
Ex. plate beef, 200 lb. bbls.	\$2.50

\*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

### SAUSAGE MATERIALS

Reg. pork trim, Chgo. zone, loose basis	
Sp. lean pork trim, 85%	18 1/2
Ex. lean pork trim, 95%	20 1/2
Pork cheek meat	15 1/2
Pork livers, unblemished	15 1/2
Boneless bull meat	17 1/2
Boneless chucks	17 1/2
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	15 1/2
Dressed cutter cows	15 1/2
Dressed hologna bulls	15 1/2
Pork tongues	15 1/2

Corvair, ch., in hog bungs.....	68
Daringer.....	31
Farmer.....	41
Malsteiner.....	41
R. G. salami, ch.....	54
R. G. salami, n.c.....	32
Genoa style salami, ch.....	63
Pepperoni.....	50 1/2
Martadella, n. c.....	28
Cappicola (cooked).....	43 1/2
Pepperitto hams.....	36 1/2

(Quotations cover Type 2)	
Pork sausage, hog casings.....	29 1/2
Pork sausage, bulk.....	28 1/2
Frankfurters, in sheep casings.....	26 1/2
Frankfurters, in hog casings.....	25 1/2
Bologna, natural, casings.....	23 1/4
Bologna, artificial, casings.....	22 3/4
Liver sausage, fr., beef casings.....	21 1/4
Liver sausage, fr., hog casings.....	22 1/4
Smoked liver sausage, hog bungs.....	24 1/4
Head cheese.....	20
New Eng., natural, casings.....	33 1/4
Mixed lunch, natural, casings.....	25 1/4
Turkey and blood.....	24
Blood sausage.....	20
Polish sausage.....	25 1/2

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

	Cwt.
Nitrate of soda (Chgo. w'hee) in 425-lb. bbls., del.	\$ 6.75
Sulphate, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	8.60
Med. refined gran.	12.50
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of soda	Quoted
Salt, in min. car of 80,000 lb. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.	9.70
Medium, kiln dried.	12.70
Bk. bulk, 40 ton cars.	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	8.74
Standard gran., f.o.b. refiners (2%)	12.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, 40 lbs. ctns., per cwt., (cotton)	4.75
in paper bags.	4.80

(Basis Chgo., orig. bbls. whole bags, hales.)	Whole	Ground
Alpiste, prime	26½	30¾
Bestified	27½	31½
Chili pepper		41
"                    "		41
Cloves, Amoyna	40	40
Zausiber	22	27
Ginger, Jam., unbl.	129	85
Mace, fcy. Banda	1.06	1.19
"                    "	96	1.10
E. & W. I. Blend.		85
Mustard flour, fcy.		34
No. 1		61
East India	50	62
Nutmeg, fcy. Banda	65	63
"                    "		63
E. & W. I. Blend.		53
Paprika, Spanish		32
Pepper, Cayenne		35
Red No. 1		37
"                    "		37
Black Malabar	11	15
Black Lampung	12½	13½
Pepper, wh. Sing.		
Mustard		
Packers		15½

\*Nominal quotations.

(F. O. B. Chicago)  
(Prices quoted to manufacturers  
of sausage.)

Domestic rounds, 1% to		
1 1/2 in., 180 pack.....	17	@20
Domestic rounds, over		
1 1/2 in., 140 pack.....	35	@38
Export rounds, wide,		
over 1 1/2 in.....	45	@48
Export rounds, medium,		
1% to 1 1/2 in.....		30
Export rounds, narrow,		
1% in. under.....	30	@35
No. 1 weasands.....	5	@6
No. 2 weasands.....	6	@6
No. 1 bungs.....	18	@18
No. 2 bungs.....	10	@12
Middle sewing, 1% @		
2 in.....	50	@60
Middles, select, wide,		
3 1/2 @ 3% in.....	65	@85
Middles, select, extra,		
2 1/2 @ 2 3/4 in.....	95	@1.10
Middles, select, extra,		
2 1/2 @ 2 3/4 in.....	1.25	@1.40
Dried or salted bladders,		
per piece:		
12-15 in. wide, fat.....	7 1/2	@ 9
10-12 in. wide, fat.....	4 1/2	@ 6
8-10 in. wide, fat.....	3 1/2	@ 4
6-8 in. wide, fat.....	2	@ 3

Extra narrow, 29 mm. &	
da. ....	2.25 @ 2.40
Narrow medium, 29 @ 32	
mm. ....	2.25 @ 2.40
Medium, 32 @ 35 mm. ....	1.90 @ 2.10
Englab, medium, 35 @ 38	
mm. ....	1.65 @ 1.80
Wide, 38 @ 43 mm. ....	1.55 @ 1.65
Extra wide, 43 mm. ....	1.45 @ 1.60
Export bungs. ....	22
Large prime bungs. ....	18 @ 20
Medium prime bungs. ....	11 @ 12
Small prime bungs. ....	8 @ 9
Middles, per set. ....	21 @ 24

	Ground	Whole for Sau.
Caraway seed .....	85	98
Comino seed .....	23	26
Mustard sd., fcy. yel. .	25	..
American .....	15 1/2	..
Marjoram, Chilean.....	30	36
Oregano .....	12	16

White domestic, vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type .....	Unquoted

White, deodorized, summer oil.....	
in tank cars, de'd Chicago.....	14.85
Yellow, deodorized, salad or winterized oil, in tank cars, de'd Chicago.....	14.98
Raw soap stocks:	
Cottonseed oil, in tank cars.....	
Midwest and West Coast.....	3%
East.....	3%
Corn foots, basis 50% T.F.A.....	
Midwest.....	3%
East.....	3%
Soybean foots, basis 50% T.F.A.....	
Midwest and West Coast.....	3%
East.....	3%
Cotton oil, in tanks, f.o.b. mills.....	11%
Corn oil, in tanks, f.o.b. mills.....	12%

Manufacturer to jobber prices, f.o.b.

• Are you using the right grade and grain of salt? ...the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-1.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

## A black and white photograph of a smiling man in a military uniform standing next to a truck. He is holding a rifle and a helmet. The truck bed is loaded with wooden crates and a large, dark, rounded object, possibly a bomb or a large barrel.

# Five Tons

## and It's All His

Each American soldier, heading for a fighting front, is supported by at least five tons of supplies . . . requires around one ton per month to maintain him overseas.

The Army's Transportation Corps supervises the tremendous task of getting these supplies aboard ship, sending them to overseas ports, distributing them to far-flung battle fronts. One Transportation Corps company traveled 225,000 truck miles in England and France between D-day and the end of June. Backing up the Transportation Corps on the home front, 24 hours a day and seven days a week, are America's four million motor trucks.

These hard-working, highway haulers are indispensable to the production and transport of virtually every one of the 700,000 different articles of food and fighting equipment required by our millions of overseas soldiers. This is evidenced by the estimates that 75 per cent of today's truck loads are war loads.

★ ★ ★ ★ ★ ★ ★ ★

In addition to being one of the largest producers of military vehicles, GMC is also building many commercial trucks for essential users. If you are eligible for a new truck, your GMC dealer will gladly help you fill out an application. Remember, too, that GMC is headquarters for the original Preventive Maintenance Service.

**INVEST IN VICTORY . . .  
BUY MORE WAR BONDS**

**GMC TRUCK & COACH DIVISION**  
**GENERAL MOTORS**



HOME OF COMMERCIAL GMC TRUCKS AND GM COACHES...  
VOLUME PRODUCER OF GMC ARMY TRUCKS AND AMPHIBIAN "DUCKS"



## BELLY BOXES



**STRONG  
DURABLE  
SANITARY**

**DURABILITY** is based on substantial design, No. 12 ga. steel all welded construction and heavy galvanizing..

**STRENGTH** is insured in 3 hinge cover construction and heavy steel bottom skids.

**SANITATION** is facilitated by rounded corners and matched and dressed odorless wood covers.

**THE ALLBRIGHT-NELL CO.**

5323 S. WESTERN BLVD., CHICAGO 9, ILL.

## Clean Grinder Knives This Easy, Speedy Way

Grinder knives and plates . . . sausage stuffing machines . . . silent cutters . . . molds . . . trucks and similar equipment used in your sausage and cooked specialties department can be thoroughly, speedily cleaned by using Oakite Composition No. 20. This scientifically designed Oakite detergent swiftly removes all fat, grease, meat particles and other deposits. It is today's most dependable answer to maintaining high product quality standards through efficient cleaning.

**Details Gladly Mailed!**

Time-and-money-saving details gladly sent on request covering these and many other packing plant clean-up jobs. Write for the Oakite Meat Packers Manual TODAY!

### ASK US ABOUT CLEANING

Hog Dehairing Machines

Cutting Tables

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Trolleys, All Types

Gambrel Sticks

OAKITE PRODUCTS, INC., 20A THAMES STREET, NEW YORK 6, N. Y.  
Technical Service Representatives in All Principal Cities of the United States and Canada

**OAKITE**



**CLEANING**

## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

#### City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	19
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

### KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. ch., choice.....	24
Steer, hfr., reg. ch., good.....	22 1/4
Steer, hfr., reg. ch., commercial.....	21 1/4
Steer, hfr., reg. ch., utility.....	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for loc. del. Add. for kosh. cuts, where permitted, are not included in prices.

### \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	25 1/4
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	15 1/4

Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, regular.....	23 1/4
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/4
Hams, sknd., under 14 lbs.....	25 1/4
Picnics, bone in.....	23 1/4
Pork trim., ex. lean.....	32
Pork trim., regular.....	19 1/4
Spareribs, medium.....	15 1/4
Boston butts, 3/8 lbs.....	28

### \*COOKED HAMS

Cooked hams, skin on, fattd., 8/down.....	43
Cooked hams, skinless, fattd., 8/down.....	46 1/4

### \*SMOKED MEATS

Reg. hams, under 14 lbs.....	28
Reg. hams, 14/18 lbs.....	27 1/4
Reg. hams, over 18 lbs.....	26 1/4
Skd. hams, under 14 lbs.....	29
Skd. hams, 14/18 lbs.....	28
Skd. hams, over 18 lbs.....	27
Picnics, bone in.....	26 1/4
Bacon, west., 8/12 lbs.....	26 1/4
Bacon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in April 11, under 80 lbs.....	\$21.00
81 to 90 lbs.....	21.25
100 to 110 lbs.....	20.25
120 to 130 lbs.....	19.25
137 to 153 lbs.....	18.64
154 to 171 lbs.....	18.20
172 to 188 lbs.....	17.37

### \*DRESSED VEAL

#### Hide off

Choice, 50@275 lbs.....	22 1/4
Good, 50@275 lbs.....	21 1/4
Commercial, 50@275 lbs.....	19 1/4
Utility, 50@275 lbs.....	17 1/4

\*Quot. are for zone 9 and include 50c per cwt. An additional 1/4c per cwt. permitted if wrapped in stock-inette.

### DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/4
Lamb, good.....	25 1/4
Lamb, commercial.....	24 1/4
Mutton, good & choice.....	14 1/4
Mutton, utility & cull.....	13 1/4

Quotations are for zone 9.

### FANCY MEATS

Tongues, Type A.....	23 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	26 1/4
Livers, beef, Type A.....	24 1/4
Oxtails, under 1/4 lb.....	9 1/4

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs. add \$0.025.

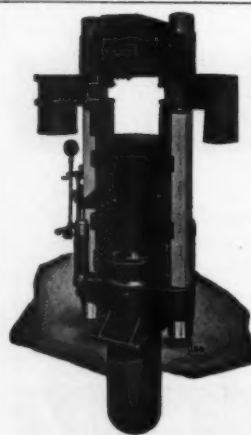
### BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended April 7, 1945, were reported as follows.

	Week April 7	Previous week	Year ago
Cured meats, pounds.....	31,426,000	18,918,000	20,280,000
Fresh meats, pounds.....	50,060,000	50,134,000	50,441,000
Lard, pounds.....	8,928,000	4,069,000	8,307,000



## The New FRENCH CURB PRESS

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**MORE GREASE  
Purer GREASE  
LESS REWORKING  
GREATER CLEANLINESS**

We invite your inquiries

**The French Oil Mill Machinery Company**

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# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.** — A moderate amount of trading was reported in tallow and greases this week. Some users have their quotas filled and smaller operators are now able to secure some badly needed product. However, demand remains keen for all offerings. Grease output is reported to be decreasing with lighter hog kill, even though average weight of hogs slaughtered is running somewhat heavier. On the other hand, tallow production is a little heavier, but still not great enough to fill the almost unlimited demand.

Most of the movement this week was in the Midwest again. Choice white grease was reported moving at 8½¢; A-white, 8¼¢ and B-white at 8½¢. Sales of tallow included prime at 8½¢; choice, 8¼¢, No. 1, 8½¢ and all other grades at maximums.

**NEATSFOOT OIL.**—The recent issuance of WFO 128 to bring about increased distribution of animal and neatsfoot oil will have little effect on the trade, it is indicated. The action limits inventories of both distributors and users to a supply equivalent to one-third of their deliveries during the last six months of 1944. However, production is reported to be extremely light and demand is not as keen as it was some time ago. It appears that former users have found suitable substitutes so that the light output and controls will not change matters greatly.

**STEARINE.**—This market is again quiet and unchanged with quotations quoted at the ceiling.

**OLEO OIL.**—There are no reports of sizable trading in oleo oil.

**GREASE OIL.** — Prices are steady and volume of trade moderate. No. 1 oil continues at 14¢; prime burning, 15¼¢, and acidless tallow oil, 13¼¢.

## VEGETABLE OILS

The market for vegetable oils showed signs of opening up just a trifle this week and while a little more trading was reported, quotations for all offerings held at full ceiling prices. There were no important changes in regulations during the week, although the government again warned that supplies of all fats and oils will continue tight for the balance of the year.

**SOYBEAN OIL.**—For the first time in many weeks reports of several tank cars of soybean oil selling were made. However, trade members did not feel that this was an indication of an easing in the market and trading in any sizable volume is not expected. Sale price continued at the full ceiling of 11¼¢, f.o.b. shipping point. Production of crude soybean oil during February was placed at 119,997,000 lbs., compared with 111,098,000 lbs. in January. Output of refined oil was 104,199,000 lbs. against 91,791,000 lbs. the previous month.

**OLIVE OIL.**—The trade was again very quiet for olive oil with practically nothing on the market since the last shipment of Spanish oil was cleaned up.

**CORN OIL.**—There is a little routine trading in corn oil at ceiling prices. Demand continues greater than offerings.

**COTTONSEED OIL.**—Recently released production figures for February show that the output of crude cottonseed oil was only 137,246,000 lbs., compared with 179,201,000 lbs. a month earlier and 141,522,000 lbs. a year ago. Even though output showed a rather sharp drop factory and warehouse stocks were little changed. February 1 holdings were 157,802,000 lbs. against 159,993,000 lbs. a month earlier. Meanwhile, the market was again rather quiet with offerings in the spot trade small. Light action was also reported in the futures market.

## BY-PRODUCTS MARKETS

The bulk of the trading again this week was in dry rendered tankage and meat scraps. Production is running fairly light and demand is good. Practically all quotations are at full ceiling levels.

### Blood

	Unit Ammonia
Unground, loose .....	\$5.15*

### Digester Feed Tankage Materials

†Unground, per unit ammo.....	\$5.15
Liquid stick, tank cars.....	2.80

†Quoted delivered mid-west point basis.

### Packinghouse Feeds

	Cents, per ton
65% digester tankage, bulk.....	\$76.00
60% digester tankage, bulk.....	71.80
55% digester tankage, bulk.....	65.80
50% digester tankage, bulk.....	60.30
45% digester tankage, bulk.....	54.80
50% meat, bone meal scraps, bulk.....	70.00
†Bloodmeal .....	58.45
Special steam bone-meal.....	50.00@55.00

†Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	35.00@36.00
Steam, ground, 2 & 20.....	35.00@36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia.....	\$ 3.85 @ 4.00
Bone tankage, unground, per ton....	30.90@31.00
Hoof meal .....	4.25 @ 4.50

### Dry Rendered Tankage

	Per unit
**Hard pressed and expeller unground 55% protein or less.....	\$1.20@1.25
55 to 75% protein.....	1.20@1.25

\*\*Quoted under ceiling, del'd. mid-west point basis.

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00*
Hide trimmings (green salted).....	.50
Sinews and pissles (green, salted).....	.50*

	Per ton
Cattle jaws, skulls and knuckles.....	\$45.00
Pig skin scraps and trim, per lb.....	7¼¢@7½¢

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00@80.00
light.....	70.00
Flat shins, heavy.....	65.00@70.00
light.....	65.00
Blades, buttocks, shoulders & thighs..	62.50@65.00
Hoofs, white .....	neutral
Hoofs, house run, assorted.....	40.00@45.00
Junk bones .....	35.00

†Delivered Chicago.

### Animal Hair

Winter coil dried, per ton.....	\$ 60.00
Summer coil dried, per ton.....	35.00@37.00
Winter processed, black, lb.....	8
Winter processed, gray, lb.....	8
Cattle switches .....	4 @ 4½

## PATENTS • TRADE-MARKS • COPYRIGHTS

### Protect YOUR EQUIPMENT, PRODUCTS and PROCESSES by patenting:

1. Inventions relating to equipment and combinations thereof.
2. Inventions relating to new products.
3. Inventions relating to new processes and compositions of matter.
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5. Copyright your new labels, display prints and advertising matter.

We shall be pleased to advise you concerning the manner in which you can successfully secure any of this industrial protection mentioned above. We will send free, upon request, a copy of our booklet concerning patents, trade-marks and copyrights.

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468 BOWEN BUILDING ESTABLISHED 1915 WASHINGTON 5, D. C.



S

MARKETS

gain this  
age and  
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od. Prac-  
ull ceiling

Unit  
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.....\$5.50

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40.00@55.00

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Per ton  
35.00@96.00  
35.00@96.00

Per ton  
3.85@4.00  
0.90@31.00  
4.25@4.30

Per unit  
\$.120@1.25  
1.30@1.25

west point

Per cwt.  
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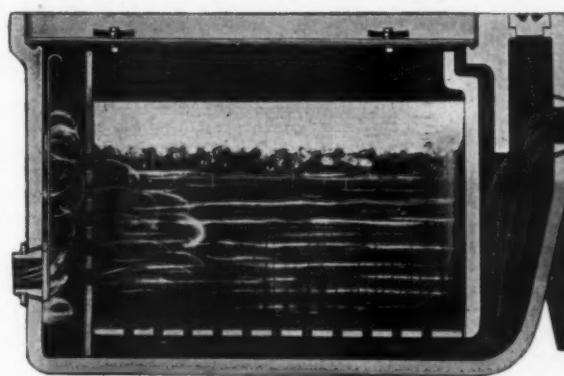
Per ton  
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nominal  
40.00@45.00  
280.00

00.00  
5.00@57.00  
0  
0  
4 @ 4%

14, 1945



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CAPTURE MORE  
GREASES and FATS**

*with*

**ZURN**

## GREASEPTORS

**Zurn Greaseptors are more  
than 90% efficient at their rated  
capacities... assure free-flowing  
drains... trouble-free operation**

A Zurn Greaseceptor captures more grease and fats because the method of grease interception used is based on nature's way—reducing turbulence of grease-laden water, as it enters the interception chamber, to a quiet, even flow of water which permits more globules of grease to rise and separate from the water and accumulate within the intercepting chamber. In the Zurn Greaseceptor, a single vertical perforated baffle plate at the inlet reduces turbulence in the waste water as it enters the interception chamber, reducing turbulence to the point of practically eliminating it. *Zurn baffle plate design permits approximately 90% of the interior of the interceptor to be used for the function of grease interception—an area unmatched by any other grease interceptor.*

Over 30,000 Greaseptors have been installed in meat packing, food processing factories, restaurants, hotels and military establishments. Be sure you install the proper size greaseceptor; an undersized grease interceptor is a dangerous risk because it does not provide full protection against grease-clogged drain pipes. Write for booklet on "Capacity and Flow Ratings (laboratory tested) for Grease Interception"—the most authoritative treatise and guide on this subject.

**J. A. ZURN MFG. CO. • ERIE, PA., U. S. A.**

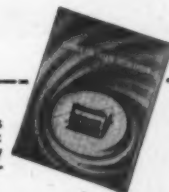


### Zurn V. G. E. and Cast Iron Greaseptors

All Zurn Greaseptors are regularly furnished with the new "Flo-Trol," the automatic safeguard preventing excessive flow rates above the rated capacity through the interceptor. Greaseptors are approved under War Department Specification for Theater of Operations (Modified) and Mobilization Construction Equipment, PE-620; also U. S. Army Corps of Engineers Tentative Specifications PE-620, dated May, 1944.



Ordnance  
Division



**J. A. ZURN MFG. CO., Dept. MF, Erie, Pa.**

What size of grease interceptor to install is of interest to us. Please send booklet entitled: "Capacity and Flow Ratings (laboratory tested) for Grease Interception by the Flo-Trol Method."

Name .....

Address .....

City ..... State .....

Please attach to your business letterhead. Form No. 45-25



**Hair Interceptor**  
traps  
hair and sim-  
ilar particles.



**Solids Interceptor**  
recovers particles  
of metal,  
plastic,  
plaster, glass,  
jewelry and  
similar solids.



# HIDES AND SKINS

**Hide markets quiet—Next buying permits for April hides scheduled for April 30—Some hold-over of small packer and country heavy average stock reported.**

## Chicago

**HIDES.**—There was no indication of any activity in domestic hide markets this week. The regular buying permits for Mar. hides expired on April 7, and the next regular permits covering April hides are scheduled for release on April 30.

All the buying permits are said to have been well filled during the previous two weeks of active trading in March hides. The big packer market was generally reported to be in a well sold up position, with all sales made at full ceiling prices and no apparent indication of any possible change in the market situation in the near future.

In the small packer market, no sales were confirmed under the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands. However, there were quite a few scattered lots of small packer hides carried over after the permits were filled. Additional permits for upwards of 100,000 hides are understood to have been issued, mainly to upper leather tanners

who were in position to take on more raw stock, but these buyers wanted light average hides and showed a preference for light average country hides, where available, rather than take on heavy small packer stock.

The country hide market during the two active trading weeks was a two-sided affair. Reasonably light average country all-weight hides found a ready market at the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands moving at a cent less. A great many offerings, however, ran to fairly heavy average, 62 lb. or over; these were usually unsuitable for upper leather tanners and some offerings of less desirable take-off or from long freight points were discounted  $\frac{1}{2}$ c in the local market. Some southern hides were also reported to have cleared in the eastern market even fractionally lower. However, collections of country hides should decrease sharply as the weather warms and there will probably be a better market for this class of stock later.

Federal inspected slaughter of 1,212,531 head of cattle during March set a new record for that month, and topped both the Feb. total of 1,148,593 head and the March 1944 figure of 1,056,554, the previous highest March figure. Total for first three months this year of 3,644,904 cattle was 12 per cent over the

1944 total of 3,240,150 for same period.

Calf slaughter during March of 574,961 head was the second highest March of record, being exceeded by the 592,000 reported in March 1937; 442,259 calves were reported for Feb., and 564,596 for Mar. 1944. Calf slaughter first three months of 1945 of 1,576,725 head was seven per cent over the 1,473,469 killed during same period of 1944.

However, inspected cattle slaughter for first week of April was estimated by the War Meat Board at 237,000 head, a decrease of 20,000 from previous week but still 1,000 over the same week of April last year.

**FOREIGN WET SALTED HIDES.**—Late last week 3,000 Santa Ana, Brazil, steers were reported sold to the States, and about the same quantity of Paraguay hides were reported sold. News from the South American market has been lacking so far this week. The FEA allocation of foreign hides for April is understood to be on the basis of 90 per cent for the United Kingdom and 10 per cent for the States.

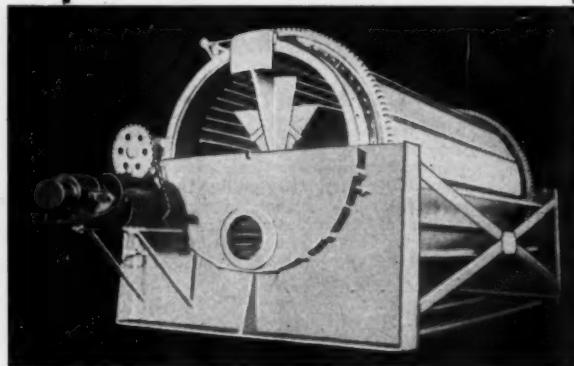
**CALF AND KIPSKINS.**—There was a good demand for calfskins during the last trading period at full ceiling prices; the packer and city markets were well cleaned up, at previously quoted ceiling prices, and holdings of country calfskins were said to be light.

**SHEEPSKINS.**—A few more packer shearlings are coming in now from the Southwest. The larger regular buyers are following their usual custom of

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- Prevents plugging of sewers and overloading sewage disposal plants
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A FULLY variable speed pump unit, sanitary and compact ... can be furnished with any size Bump Pump in either sanitary or portable units. This new deluxe model Bump Pump unit provides a 4 to 1 speed variation simply by turning the hand wheel on the front face of the unit ... special gear arrangement provides for this easy change in speed. Gear and drive mechanism mounted on ball bearings. Send now for new catalog describing this compact unit.

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LA CROSSE • WISCONSIN

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who introduced BUMP  
Pumps to the industry

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# This little pig goes to market!

6 months from now



You bet he will! He'll be

whisked to market and on into

pork so fast his squeals won't

even catch up. Even now the

armed forces and hungry civilians from coast to coast have their eyes on him! As a packer, you can

speed pork on its way, save valuable processing time and money by using Brisgo. It gets rid of hair

and bristles fast—simplifies entire dehairing

procedure. What's more, Brisgo will give you

more No. 1 cuts, increase your profits.



## OUT COMES EVERY ROOT AND HAIR!

Simple to use! Fast! Economical! Carcass is dipped in melted Brisgo... or Brisgo is brushed on. This gives hog a neat plastic union-suit fastened securely to every bristle. Next, this is peeled away and there's your hog—clean as a whistle! Note: Brisgo may be reclaimed and re-used.

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holding off until the season of heavy production is at hand but a good inquiry from mouton or fur tanners holds the market strong. Packer shearlings are quotable \$1.90@2.15 for No. 1's, \$1.10@1.35 for No. 2's, and 90c@1.00 for No. 3's; one car sold this week at \$2.10, \$1.35 and \$1.00. Pickled skins are strong at \$7.75@8.00 per doz. packer production and kept sold well ahead at individual ceiling prices. Some trading in packer wool pelts is scheduled for early next week on April production; market usually quoted \$3.80@3.90 per cwt. live-weight basis, with supplies ample for current demand, labor being a big factor.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Apr. 13, '45	Prev. week	Cor. week, 1944
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. bott.			
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.			
str.	@15	@15	@15
Brnd'd cows	@14½	@14½	@14½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½@23	20½@23	20½@23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipekins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11½	@11½	@11½
Calfskins	16@18	16@18	16@18
Kipskins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Phr. shearlgs.	1.90@2.15	1.85@2.15	@1.60
Dry pelts	25@25½	25@26	@26½

Output of margarine in 1944 was 588,000,000 lbs., 4 per cent less than the 614,000,000 lbs. produced a year earlier, but 66 per cent larger than the 1937-41 average of 354,000,000 lbs.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Most of the trading in provisions is in a routine way. Small lots are about the only thing offered and demand is far greater than supply at all times. There also appears to be some quiet trading on a few of the most desirable cuts with all quotations firm.

### Cottonseed Oil

May 14.31b; July and Sept. 13.90b; Oct. 13.75@14.10; Dec. 13.50@14.05; Mar. 13.25@13.75. No sales.

## CCC Purchases and Announcements

**AMENDMENT.**—By Amendment 34 to Schedule FSCC-10, specifications for beef tushonka have been changed slightly. The new order requires that the beef shall be trimmed and boned in accordance with the Quartermaster Corps Tentative Specifications, C. Q. D. No. 192, issued July 15, 1944. This is a temporary dispensation and may be used only until further instructions are issued.

**PURCHASES.**—During the week ended April 7 purchases by the CCC included 4,189,000 lbs. frozen pork; 3,623,000 lbs. cured pork; 90,000 lbs. frozen lamb and mutton; 3,787,000 lbs. canned meats; 3,095,000 lbs. lard and 19,000 bundles, 100-yards each, hog casings.

## IMPROVE BRITISH SAUSAGE

The meat content of sausage made in Great Britain has been increased from one-third to one-half, it is disclosed by the British Minister of Food. Being unrationed, sausage has been used extensively by the British to augment their meager meat allotment.

## O. K. Contracts for More Canadian Meat

Contracts between Canada and the United Kingdom for the purchase of bacon, ham, beef and eggs in 1946 were signed this week. The contracts call for the purchase by Britain of not less than 450,000,000 lbs. of bacon and ham and of 60,000,000 lbs. of beef, 1,750,000 cases of shell eggs and 5,000 tons of dried whole eggs. The United Kingdom also will take whatever additional quantities of beef and eggs are available providing shipping space can be provided.

The bacon and ham contract requires the Canadian Meat Board to endeavor to provide not less than 75 per cent of the contract in Wiltshire sides. A portion of the total contract may be filled with fresh pork.

Meat prices in the contracts are the same as those in effect this year. Grade A Wiltshires will be purchased at \$22.50 per 100 lbs. The beef contract, which is specifically for 60,000,000 lbs., sets steer and heifer carcass prices at \$22.75 for choice quality, red brand; \$21.75 for good quality, blue brand and \$20.75 for medium.

Minister of Agriculture J. G. Gardiner announced early in December that current agreements with Britain for bacon and beef were to be in effect until the end of 1946. Under the agreements Canada planned to supply a minimum of 450,000,000 lbs. of bacon products this year.

## World Food Supply Short, General Foods Head Warns

"Present food conditions call for the best possible domestic management with the utmost coordination under single leadership," Clarence Francis, chairman of the board of General Foods Corporation, told stockholders of the company this week.

Warning that the United States cannot feed the world, Mr. Francis urged that all nations should be helped to produce as much of their own food requirements as possible in a minimum amount of time.

"Food figures indicating world supply and demand are seemingly unobtainable," said Mr. Francis. "Without authoritative, complete world food figures, it is difficult to draw detailed conclusions, but it seems clear that there will be a world food shortage in 1945."

The General Foods chairman said that "the OPA has inconvenienced all of us, made many errors, and occasionally used wrong tactics, but OPA has made a great contribution to this nation's welfare in retarding and minimizing inflation." He stated that the company's management favors the extension of OPA legislation for one year.



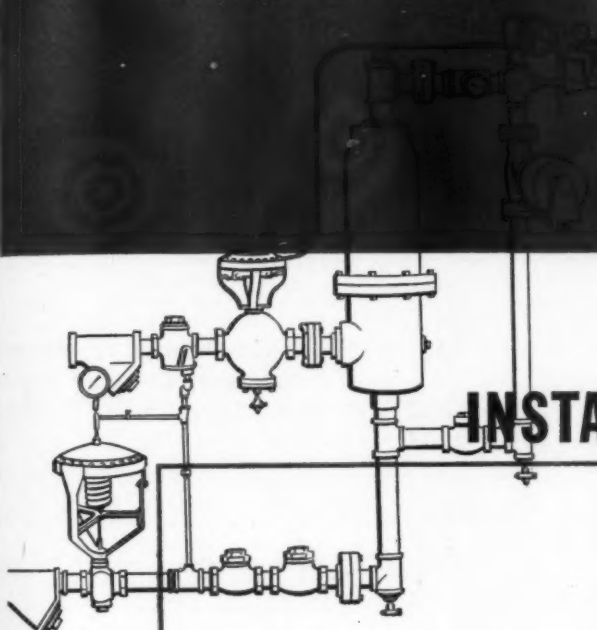
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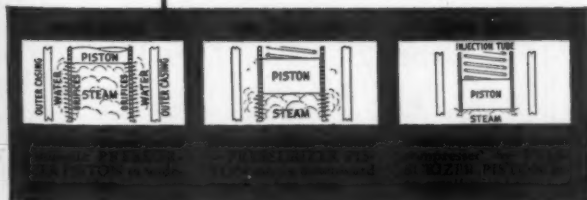


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Utilizing the most efficient method of water heating, the direct injection of steam into water, this heater is built to meet all hot water demands.

As a **PRIMARY HEATER**, capable of delivering any specified volume of hot water from 10 to 200 gallons per minute.

As a **SUPPLEMENTARY HEATER** for "spot applications" — Designed to heat water to any temperature up to 180° Fahrenheit, it gives that extra heat when and where it is needed.

As a **"BOOSTER" HEATER** to augment overloaded or inadequate hot water facilities.

**PICK INSTANTANEOUS** hot water heaters are available in seven sizes, the smallest unit delivering a maximum of 10 gallons per minute, and the largest 200 gallons per minute, or any portion of this maximum rated capacity desired. "Custom-selected" to your specific needs, they can be obtained to operate on any existing steam pressure from 40 to 100 pounds.

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# LIVESTOCK MARKETS *Weekly Review*

## Inspected Slaughter of Livestock Drops 32% from Year Ago

**A**LTHOUGH March inspected slaughter of cattle, calves and sheep set new records for the month, total livestock killed showed a reduction of 32 per cent from the same time of last year, due solely to a 51 per cent decline in hog slaughter.

The heavy liquidation of cattle and calves which started last summer continued unabated through March and for the tenth consecutive month processing of cattle was above the 1,000,000-head mark. The previous record cattle slaughter for March, established last year when 1,056,554 head were killed, was erased by the 1,212,531 head passing through inspected plants last month. During the first quarter of this year packers processed 3,644,904 head of cattle compared with 3,240,150 head a year earlier.

### Calf Kill at New High

After showing a rather marked let-up in February, slaughter of calves again ran very heavy. March kill at 574,961 head was a new record for the month. The total compared with 564,596 head a year earlier and a gain of 143,000 head from a month ago.

The 3,473,655 head of hogs slaughtered in March represented a small gain over the 3,267,348 head processed a month earlier. The average daily slaughter during March showed practically no change from a month earlier and most of the increase was due to the greater number of working days in the month just closed.

Compared with the 7,165,319 head processed a year earlier, the hog slaughter reflected a decline of almost 52 per cent, far greater than the reduction in

#### FEDERAL INSPECTED SLAUGHTER

	Cattle 1945	Cattle 1944
January	1,283,290	1,141,081
February	1,148,593	1,042,515
March	1,212,531	1,056,554
April	938,708	989,457
May	989,457	1,002,875
June	1,078,594	1,078,594
July	1,339,198	1,339,198
August	1,310,310	1,310,310
September	1,450,572	1,450,572
October	1,335,737	1,335,737
November	1,274,746	1,274,746
December		

	Hogs 1945	Hogs 1944
January	5,299,107	7,839,352
February	3,267,348	7,165,319
March	3,473,655	6,239,588
April	6,095,126	6,095,126
May	4,795,042	4,795,042
June	4,145,212	4,145,212
July	3,520,588	3,520,588
August	4,223,256	4,223,256
September	5,238,194	5,238,194
October	5,662,719	5,662,719
November		
December		

	Sheep 1945	Sheep 1944
January	2,073,235	1,932,987
February	1,559,643	1,500,703
March	1,723,267	1,537,798
April	1,378,388	1,378,388
May	1,693,888	1,693,888
June	1,822,971	1,822,971
July	1,897,550	1,897,550
August	1,928,765	1,928,765
September	2,002,641	2,002,641
October	2,238,346	2,238,346
November	2,012,588	2,012,588
December	1,933,884	1,933,884

	Calves 1945	Calves 1944
January	539,505	467,777
February	442,259	441,196
March	574,961	564,596
April	555,083	555,083
May	541,841	541,841
June	594,453	594,453
July	633,657	633,657
August	756,149	756,149
September	753,123	753,123
October	919,599	919,599
November	875,019	875,019
December	668,706	668,706

#### THREE MONTHS' TOTALS

	Cattle	Hogs	Sheep
1945	3,644,904	12,040,110	5,356,145
1944	3,240,150	22,384,642	4,971,548
1943	2,703,978	14,427,377	4,718,237
1942	2,877,180	13,857,008	4,086,536
1941	2,375,061	12,146,969	4,424,289
1940	2,263,629	13,614,170	4,176,324

hog population as reported for the first of this year. The figures for inspected slaughter, however, do not indicate the level of total slaughter, taking into account the diversion of slaughter from federally inspected to noninspected plants.

During the first quarter of this year inspected packers processed only 12,040,110 head of hogs, a decline of 46 per cent from the 22,384,642 head handled a year earlier. Processing of hogs in this period has been the lightest since the start of the European war in 1939.

The heavy selling of sheep and lambs continues and so far there have been no indications of a let-up in marketings, even after last year's record slaughter of bovine stock. March inspected kill of sheep and lambs was 1,723,267 head, an increase from a month earlier and a larger total than a year ago when 1,537,798 head were killed. The first quarter total at 5,356,143 head is about 385,000 head larger than in the same period of last year.

## Favorable March Weather for Early Crop of Lambs

In general the past month was among the most favorable Marches that early lamb producers have ever experienced, the Department of Agriculture stated this week in reporting on the development of the early lamb crop. As a result the early lambs made better than average development and on April 1 their condition probably averaged as high as it ever has been on that date.

Weather and feed conditions were exceptionally favorable in California, Texas and the early lambing areas of the Southeast and in the Corn Belt. In the Pacific Northwest conditions were not so outstandingly favorable—there were too many cool, rainy days—but feed supplies were ample and the much-

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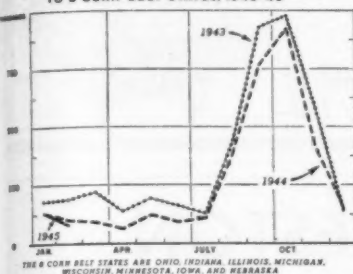
Indianapolis, Indiana

**Central**  
**LIVESTOCK ORDER BUYING CO.**  
South St. Paul, Minn.  
West Fargo, N.D. Billings, Mont.

needed moisture promised good range and pasture feed with the coming of warmer weather.

Marketing of early lambs started in same volume during March from California and Arizona with animals of good weight and high quality. Because of the generally abundant feed and the high level of lamb prices it is probable that the tendency everywhere will be

SHIPMENTS OF FEEDER SHEEP AND LAMBS TO 8 CORN BELT STATES, 1943-45



to hold the lambs for maximum gains.

In Missouri and in the early lambing areas of other Corn Belt states, March was unusually warm and green and feed in pastures and wheat fields made exceptional growth. In Missouri the percentage of ewes lambing before April 1 was above average and the mortality of early lambs was relatively small. The number of ewes, however, is considerably smaller than last year. Lambs will be marketed at about the usual time, the report stated.

## More Cattle on Feed

(Continued from page 18.)

a rather marked difference between feeders in the eastern and western areas of the Corn Belt in this respect. Feeders in the eastern Corn Belt marketed considerably more cattle than they expected, while those in the western Corn Belt marketed fewer. A year ago the situation in the two areas was reversed.

Reports from cattle feeders as to the months in which they expected to market cattle on feed April 1 this year show an even larger percentage to be marketed in April, May and June than the large percentage reported on April 1 last year. Feeders expected to market 58 per cent of their cattle in these months this year, compared with 55 per cent reported last year. However, if these intentions are carried out the number of fed cattle marketed during the three months will be no larger and probably will be somewhat smaller than the number marketed last year, since last year cattle feeders marketed considerably more cattle during this period than they expected to market on April 1.

Shipments of stocker and feeder cattle into the Corn Belt states during the first three months of 1945 were substantially larger than in the same period of last year but below the record in-shipments for the period in 1943.

Most of the pastures in the Osage—Blue Stem (Flint Hills) sections of Oklahoma and Kansas have been leased.

Demand has been a little less active than last season but lease prices are slightly higher and the highest of record. Prospects for grass in both sections are very good to excellent.

The demand for pastures has been a little lighter than during the past two or three years, with less activity on the part of outside operators due to better range feed conditions than last season in Texas. Lease prices are 40 to 50c per head higher than last season and the highest of record.

Pasture feed prospects are the best in many years. Soil moisture is abundant and warm weather during March gave the feed an early start. Local cattle have wintered in good condition.

The pastures will be well stocked. The carryover supply of cattle is a little smaller than last year, but is relatively large. It is expected that the in-movement of cattle from the Southwest will be a little smaller than last spring.

The south Texas sections that supply many of the cattle for these pastures have a better supply of range feed than last year, which may reduce the demand of Texas operators.

Pastures and ranges in other sections of Kansas and Oklahoma have very good feed conditions and much soil moisture.

The final test is on! Let nothing stop the flow of meat to our armed forces and allies!

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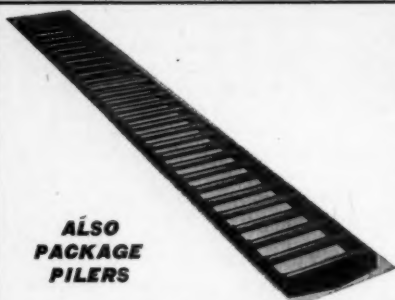
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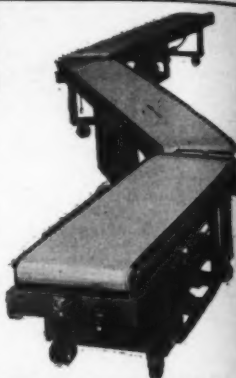


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# EARLY & MOOR, INC.

**Sheep, Hog and Beef Casings**

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 12, 1945, reported by Office of Marketing Services, War Food Administration:

5000 (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### HARROWS AND GILTS:

#### Good and Choice:

120-140 lbs.	14.00-14.75	13.50-14.70			
140-160 lbs.	14.50-14.75	14.50-14.70	\$14.25-14.45	\$13.90-14.50	\$14.45 only
160-180 lbs.	14.75 only	14.70 only	14.35-14.45	14.25-14.50	14.45 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
300-320 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
320-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only

#### Medium:

160-220 lbs.	14.00-14.75	14.25-14.70	14.00-14.45	13.90-14.50	14.25-14.45
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### BOWS:

#### Good and Choice:

270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-320 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
320-360 lbs.	14.00 only	13.85 only	13.70 only	13.75 only	13.70 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

#### Good:

400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-500 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

#### Medium:

230-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.25-13.70
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### SLAUGHTER CATTLE, VEALERS, AND CALVES:

#### STEERS, Choice:

700-900 lbs.	16.50-17.50	16.00-17.00	15.75-16.75	16.00-16.75	15.75-17.00
900-1100 lbs.	16.75-17.75	16.25-17.25	16.00-17.00	16.25-17.00	16.00-17.25
1100-1300 lbs.	17.00-17.80	16.50-17.25	16.25-17.25	16.50-17.00	16.25-17.25
1300-1500 lbs.	17.00-17.85	16.50-17.25	16.25-17.25	16.50-17.00	16.25-17.25

#### STEERS, Good:

700-900 lbs.	15.00-16.50	14.75-16.00	14.25-15.75	14.25-16.25	14.75-16.00
900-1100 lbs.	15.25-16.75	15.00-16.25	14.50-16.00	14.50-16.50	14.75-16.25
1100-1300 lbs.	15.25-16.85	15.25-16.50	15.00-16.25	14.75-16.50	14.75-16.25
1300-1500 lbs.	15.25-17.00	15.25-16.60	15.00-16.25	14.75-16.50	14.75-16.25

#### STEERS, Medium:

700-1100 lbs.	12.75-15.25	12.75-15.00	11.50-14.25	12.25-14.50	12.00-14.75
1100-1300 lbs.	12.75-15.25	13.00-15.25	12.75-14.75	12.75-14.50	12.00-14.75

#### STEERS, Common:

700-1100 lbs.	11.25-12.75	11.00-13.00	10.00-12.00	11.00-12.25	10.50-12.00
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#### HEIFERS, Choice:

600-800 lbs.	15.75-16.75	15.50-16.50	15.50-16.25	15.50-16.50	15.25-16.50
800-1000 lbs.	16.00-17.25	15.50-16.50	15.50-16.50	15.50-16.75	15.25-16.50

#### HEIFERS, Good:

600-800 lbs.	14.75-15.75	14.50-15.50	14.00-15.50	13.75-15.50	13.50-15.25
800-1000 lbs.	15.00-16.00	14.50-15.50	14.00-15.50	14.00-15.50	13.50-15.25

#### HEIFERS, Medium:

600-900 lbs.	12.00-15.00	12.00-14.50	11.25-14.00	11.50-13.50	11.50-13.50
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#### HEIFERS, Common:

600-900 lbs.	10.00-12.00	10.00-12.00	9.75-11.25	9.50-11.50	10.00-11.50
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#### COWS, All weights:

Good	14.50-15.75	13.00-14.25	12.50-14.00	12.25-13.75	11.75-14.00
Medium	12.75-14.50	11.00-13.00	10.75-12.50	11.00-12.25	10.25-11.75
Cutter & com.	8.25-12.75	8.25-11.00	8.00-10.75	8.00-11.00	7.75-10.25
Canner	7.25-8.25	7.00-8.25	6.75-8.00	7.00-8.00	7.00-7.75

#### BULLS, (Ylgs. Excl.), All Weights:

Beef, good...	13.25-14.25	13.00-13.50	12.75-13.75	13.00-13.50	12.25-13.25
Sausage, good...	13.00-13.50	12.00-13.00	12.00-12.75	12.25-13.00	11.25-12.25
Sausage, med...	12.00-13.00	11.00-12.00	11.00-12.00	11.00-12.25	10.25-11.25
Sausage, cut. & com.	10.00-12.00	9.00-11.00	9.25-11.00	8.75-11.00	8.00-10.25

#### VEALERS:

Good & choice...	15.75-17.00	14.50-15.75	12.50-14.50	13.00-14.50	14.00-16.00
Common & med.	10.50-15.75	10.50-14.50	8.50-12.50	9.00-13.00	9.50-14.00
Cull	8.00-10.00	6.00-10.50	7.00-8.50	7.00-9.00	7.00-9.50

#### CALVES:

Good & choice...	13.00-14.50	13.00-14.50		12.50-14.50	
Common & med.	9.50-13.00	9.50-13.00		9.00-12.50	
Cull	8.00-9.50	6.00-9.50		7.00-9.00	

### SLAUGHTER LAMBS AND SHEEP:

#### LAMBS:

Good & choice...	16.50-16.85	16.75-17.25	15.75-16.35	15.75-16.25	16.00-16.50
Medium & good.	15.25-16.25	15.00-16.50	14.50-15.50	14.25-15.25	13.75-15.75
Common	13.00-14.50	12.50-14.50	12.00-14.00	12.00-13.75	11.00-13.50

#### EWES:

Good & choice...	9.00-10.00	9.00-9.75	8.75-9.25	8.50-9.25	9.00-10.00
Common & med.	7.75-9.00	7.25-8.75	7.00-8.50	7.00-8.25	7.00-8.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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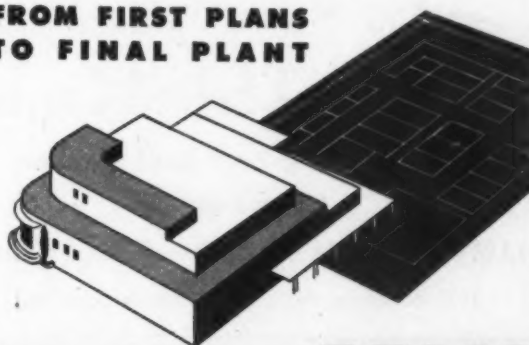
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Straight and Mixed Cans of Packing House Products

**THE RATH PACKING CO. WATERLOO, IOWA**

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 7, 1945, as reported to THE NATIONAL PROVISIONER.

### CHICAGO

Armour, 2,280 hogs and 493 sheep; Swift, 369 hogs and 1,093 sheep; Wilson, 1,951 hogs; Western, 597 hogs; Agar, 1,725 hogs; Shippers, 5,174 hogs; Others, 15,010 hogs.

Total: 21,731 cattle, 3,235 calves; 27,136 hogs; 16,367 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,881	707	1,100	5,226
Cudahy	2,255	483	668	3,993
Swift	1,712	885	923	7,969
Wilson	2,406	639	750	3,895
Campbell	1,387	...	...	...
Others	10,763	...	1,598	12,720
Total	22,004	2,714	5,078	33,308

### OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,323	3,676	5,469
Cudahy	4,208	2,133	4,025
Swift	4,000	2,063	13,656
Wilson	1,832	2,033	1,103
Independent	...	1,071	...
Others	...	2,577	...

Cattle and calves: Kroger, 874; Nebraska, 764; Eagle, 24; Greater Omaha, 117; Hofmann, 64; Rothschild, 321; Roth, 230; South Omaha, 1,097; Merchants, 29.

Total: 19,909 cattle and calves; 14,563 hogs and 24,253 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,494	817	5,567	1,926
Swift	2,033	1,637	4,340	1,581
Hunter	1,346	...	3,637	...
Hell	...	...	291	...
Krey	...	...	217	...
Laclede	...	...	464	...
Siehoff	...	...	469	...
Others	3,135	159	2,351	228
Shippers	5,635	1,070	11,254	115
Total	13,641	4,333	31,457	3,850

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,173	498	3,174	9,374
Armour	2,393	530	2,587	4,594
Others	4,402	...	1,026	1,663
Total	8,968	1,022	7,087	15,631

Not including 1,999 hogs and 3,595 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,307	82	5,313	3,184
Armour	3,137	47	5,175	3,549
Swift	2,097	68	3,043	2,476
Others	371	11	26	...
Shippers	10,121	1	4,247	80
Total	19,033	209	17,804	9,289

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,452	514	1,727	4,469
Guggenheim	358	...	...	...
Dunn	...	...	...	...
Ostertag	74	...	...	...
Dold	33	...	757	...
Sunflower	45	...	30	...
Pioneer	...	...	...	...
Others	3,891	...	1,019	10
Total	5,853	514	3,533	4,479

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,513	742	1,576	309
Wilson	1,211	757	1,579	430
Others	379	1	835	...
Total	3,103	1,500	3,990	739

Not including 2,644 cattle and 1,158 sheep bought direct.

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	487
Kahn's	373	...	2,729	...
Lorey	...	...	421	...
Meyer	25	...	3,016	...
Schlaechter	115	164	...	40
Schroth	26	...	2,713	...
Stegner	292	321	...	...
Others	1,512	609	855	65
Shippers	62	975	1,916	...
Total	2,405	2,069	12,027	542

Not including 3,087 cattle, 77 calves and 1,290 hogs bought direct.

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,032	369	1,767	9,132
Swift	1,255	486	1,925	19,132
Blue	...	...	...	...
Bonnet	221	6	123	...
City	251	19	...	...
Total	2,759	880	4,300	38,400

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,314	117	3,022	7,130
Swift	1,621	115	3,017	7,400
Cudahy	951	110	1,768	3,010
Others	2,486	203	1,171	5,000
Total	6,402	845	8,978	28,540

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	1,099	2,611	6,510	1,300
Cudahy	706	1,288	...	...
Swift	2,578	4,459	8,860	4,300
Others	8,019	1,635	...	...
Total	13,362	9,069	15,370	7,300

## TOTAL PACKER PURCHASES

	Cattle	Calves	Hogs	Sheep
Week ended Apr. 7	139,110	143,229	124,770	1,700
Prev. week	151,333	175,270	477,531	7,860
Week ended Apr. 7	161,961	202,101	367,580	10,160

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
April 6	1,474	576	10,006	1,800
April 7	780	49	2,859	744
April 9	17,641	769	10,068	11,823
April 10	8,595	876	7,963	4,300
April 11	11,188	767	8,129	3,700
April 12	5,000	800	9,006	12,000

\*Wk. so far... 42,424 3,212 35,190 25,100  
Wk. ago... 41,034 3,291 39,228 28,400  
1944... 38,986 2,851 106,006 28,400  
1943... 29,535 3,699 70,021 29,000

\*Including 952 cattle, 36 calves, 16,056 hogs and 3,138 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
April 6	1,686	214	1,155	1,381
April 7	486	...	234	600
April 9	6,338	104	741	1,000
April 10	4,171	231	910	2,300
April 11	5,371	182	1,130	800
April 12	3,500	200	1,000	2,300

Wk. so far... 19,380 667 3,781 7,170  
Wk. ago... 17,841 635 3,785 10,700  
1944... 12,864 365 3,690 5,571  
1943... 12,250 530 4,622 6,231

### APRIL MOVEMENT

	1945	1944
Cattle	85,725	78,321
Calves	7,128	7,450
Hogs	87,325	212,440
Sheep	70,216	112,944

### SHIPMENTS

	1945	1944
Cattle	89,841	25,400
Hogs	8,955	6,400
Sheep	20,283	9,000

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Apr. 12:

	Week ended Apr. 12	Prev. week
Packers' purch.	20,483	22,400
Shippers' purch.	4,670	4,800
Total	25,153	27,200

## PACIFIC COAST LIVESTOCK

Receipts for five days ended April 6:

	Cattle	Calves	Hogs	Sheep
Los Ang.	6,250	700	625	1,000
San Fran.	950	40	450	600
Portland	2,020	185	835	1,500



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 15 centers for the week ending Apr. 7, 1945.

### CATTLE

	Week ended Apr. 7	Prev. week	Cor. week 1944
Chicago	21,731	24,032	25,682
Kansas City	16,941	16,931	14,227
Omaha	20,925	26,909	20,236
East St. Louis	8,006	7,616	7,715
St. Joseph	6,400	9,108	7,754
Sioux City	9,104	9,697	11,808
Wichita	5,131	5,333	5,954
Philadelphia	2,142	2,301	2,139
Indianapolis	1,639	872	2,316
New York & Jersey City	10,717	10,110	10,860
Omaha City	4,603	5,354	4,234
Cincinnati	5,268	4,972	4,442
Denver	6,150	8,761	7,275
St. Paul	10,361	12,689	11,091
Milwaukee	2,331	2,139	3,303
Total	129,269	144,824	137,686

\*Cattle and calves.

### HOGS

Chicago	57,700	61,817	144,002
Kansas City	21,819	21,781	84,036
Omaha	25,286	34,377	79,043
East St. Louis	8,671	48,789	53,706
St. Joseph	8,468	9,709	29,044
Sioux City	21,211	23,576	54,365
Wichita	2,514	1,972	12,178
Philadelphia	11,011	11,094	13,408
Indianapolis	18,705	15,413	26,860
New York & Jersey City	32,368	33,434	49,075
Omaha City	6,634	6,925	22,869
Cincinnati	11,217	11,394	19,232
Denver	8,266	13,917	22,408
St. Paul	15,370	15,787	57,255
Milwaukee	4,272	3,878	10,928
Total	291,542	313,853	679,009

\*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago	16,367	25,722	24,812
Kansas City	28,463	29,850	25,128
Omaha	23,559	36,497	37,458
East St. Louis	3,735	5,176	3,345
St. Joseph	17,563	16,730	17,699
Sioux City	12,534	11,875	15,324
Wichita	4,469	4,689	4,327
Philadelphia	2,811	2,764	2,484
Indianapolis	644	919	1,060
New York & Jersey City	37,018	38,004	52,224
Omaha City	1,897	4,491	2,262
Cincinnati	547	151	408
Denver	11,531	22,719	13,208
St. Paul	7,373	12,102	9,139
Milwaukee	1,201	835	677
Total	180,112	212,504	209,565

\*Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 9, 1945:

### CATTLE

Steers, med. & gd.	\$16.00@17.25
Cows, com. & med.	10.50@12.00
Cows, cut. & com.	9.50@10.50
Cows, can. & cut.	7.50@ 9.50
Bulls, com. & med.	10.00@13.50

### CALVES

Vealers, gd. & ch.	\$17.50@18.00
Vealers, com. & med.	14.50@17.50
Calves, med. & gd.	13.00@16.00
Calves, com. & med.	9.50@11.00

### HOGS

Gd. & ch., 160-240 lbs.	\$15.30
-------------------------	---------

### LAMBS

Lambs, gd. & ch.	\$18.50
------------------	---------

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 7, 1945.

Cattle Calves Hogs	Sheep
Salable	1,073 1,445 222 539
Directs incl.	5,904 7,535 21,249 37,332
Previous week:	
Salable	1,101 1,604 238 375
Directs	
incl.	5,407 7,784 20,916 30,478

\*Including hogs at 31st street.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 7 were reported to be as follows:

### AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 7	254,000	247,000	256,000
Mar. 31	286,000	291,000	294,000
1944	223,000	696,000	266,000
1943	229,000	385,000	275,000
1942	218,000	899,000	287,000

### AT 11 MARKETS,

WEEK ENDED:	Hogs
April 7	210,000
March 31	235,000
1944	533,000
1943	321,000
1942	321,000

### AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 7	187,000	167,000	182,000
Mar. 31	203,000	196,000	196,000
1944	159,000	488,000	170,000
1943	167,000	268,000	197,000
1942	158,000	263,000	209,000

## CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration.)

Des Moines, Ia., April 12.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were unchanged this week.

### Hogs, good to choice:

160-180 lb.	\$14.20@14.45
180-240 lb.	14.20@14.45
240-330 lb.	14.20@14.45
330-360 lb.	14.20@14.45

### Sows:

270-360 lb.	\$13.45@13.70
400-550 lb.	13.30@13.70

Receipt of hogs at Corn Belt markets for the week ended April 12 were as follows:

	This week	Same day last wk.
Apr. 6	15,300	18,700
Apr. 7	20,100	15,600
Apr. 8	28,500	26,000
Apr. 9	21,000	21,500
Apr. 11	20,700	24,900
Apr. 12	19,000	14,300

## 1944 CANADIAN SLAUGHTER

Income from livestock in Canada in 1944 showed a gain of 14 per cent over 1943. Cattle slaughterings last year established a new record with dressed weights running relatively high but slightly lower than in 1943. The slaughter of veal calves in 1944 was higher than in 1943 but lower than during any other year since 1943. Hog slaughtering was 22 per cent heavier than a year earlier. Sheep slaughtering decreased 9 per cent. However, processing of lambs showed an increase of 11 per cent over a year earlier.

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**Hams—Bacon—Sausages—Lard—Scrapple**  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

**WANTED**

Tankage, Blood, Bonemeal, Cracklings, Hoofmeal  
**FRANK R. JACKLE**  
*Broker*  
405 Lexington Ave.    New York 17, N. Y.

**DOLE**  
VACUUM PACKING  
**COOLING & FREEZING UNITS**  
CHICAGO

**CANNING MACHINERY**  
FOR  
**FRUITS • VEGETABLES • FISH • ETC**  
DEHYDRATING EQUIPMENT  
**A. K. ROBINS & CO. INC.**    BALTIMORE, MD.  
WRITE FOR CATALOGUE

**MEAT SUPPLIES AT EASTERN MARKETS**  
(Reported by the Office of Marketing Services.)

WESTERN DRESSED MEATS			
		New York	Phila.
STEERS, carcass	Week ending April 7, 1945...	5,422	1,800
	Week previous .....	4,408	1,507
	Same week year ago.....	4,237	1,462
COWS, carcass	Week ending April 7, 1945...	1,777	578
	Week previous .....	1,411	2,047
	Same week year ago.....	1,263	1,423
BULLS, carcass	Week ending April 7, 1945...	263	19
	Week previous .....	376	333
	Same week year ago.....	570	10
VEAL, carcass	Week ending April 7, 1945...	12,281	1,000
	Week previous .....	12,314	1,104
	Same week year ago.....	11,028	833
LAMB, carcass	Week ending April 7, 1945...	25,100	9,158
	Week previous .....	27,014	9,149
	Same week year ago.....	22,005	8,121
MUTTON, carcass	Week ending April 7, 1945...	1,842	814
	Week previous .....	1,870	668
	Same week year ago.....	1,180	33
PORK CUTS, lbs.	Week ending April 7, 1945...	700,763	350,230
	Week previous .....	820,399	323,704
	Same week year ago.....	2,120,226	540,495
BEEF CUTS, lbs.	Week ending April 7, 1945...	289,677	...
	Week previous .....	441,095	...
	Same week year ago.....	217,412	...

LOCAL SLAUGHTERS			
		New York	Phila.
CATTLE, head	Week ending April 7, 1945...	10,637	2,025
	Week previous .....	10,106	2,301
	Same week year ago.....	10,868	2,139
CALVES, head	Week ending April 7, 1945...	5,793	2,335
	Week previous .....	5,907	2,470
	Same week year ago.....	8,306	2,144
HOGS, head	Week ending April 7, 1945...	34,115	9,563
	Week previous .....	34,409	11,094
	Same week year ago.....	56,234	13,408
SHEEP, head	Week ending April 7, 1945...	38,580	2,228
	Week previous .....	38,004	2,794
	Same week year ago.....	52,224	2,404

Country dressed product at New York totaled 13,848 veal, 80 hogs and 12 lambs. Previous week 12,900 veal, 148 hogs and 1,351 lambs in addition to that shown above.

WEEKLY INSPECTED KILL				
	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC:				
New York, Newark, Jersey City.....	10,717	5,793	32,808	27,410
Baltimore, Philadelphia .....	3,083	731	20,625	1,340
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	11,014	3,125	46,741	2,850
Chicago, Elburn .....	23,262	7,359	57,700	27,900
St. Paul-Wisconsin Group <sup>1</sup> .....	19,394	38,798	55,501	12,110
St. Louis Area <sup>2</sup> .....	9,176	6,063	46,671	1,590
Sioux City .....	9,164	287	21,211	12,100
Omaha .....	20,088	837	26,286	28,500
Kansas City .....	16,641	4,757	21,819	26,400
Iowa & So. Minn. <sup>3</sup> .....	13,837	3,794	100,685	23,300
SOUTHEAST <sup>4</sup> .....	2,261	2,504	17,494	...
SOUTH CENTRAL WEST <sup>5</sup> .....	15,557	6,144	29,337	6,210
ROCKY MOUNTAIN <sup>6</sup> .....	6,572	463	10,556	13,770
PACIFIC <sup>7</sup> .....	16,418	2,357	20,967	45,800
Total .....	182,184	78,194	506,965	294,607
Total prev. week .....	198,683	82,562	555,506	319,413
Total last year .....	185,983	97,306	1,192,834	311,310

<sup>1</sup>Includes St. Paul, St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Auga, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS			
	Cattle	Calves	Hogs
Week ended April 7.....	1,213	361	9,800
Last year .....	946	434	14,130
Last week .....	1,269	403	16,400

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

# CLASSIFIED ADVERTISEMENTS

Undisplayed not valid. Minimum 30 words \$3.00, additional words 15c each. "Position wanted," special rates minimum 30 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed \$7.50 per inch. 10% discount for 3 or more insertions.

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## Position Wanted

### JOB WANTED

If your product is sold in grocery stores, FFR wants to work for you. FFR wants the job of keeping you abreast of the news, trends and developments affecting the processing, advertising, marketing and sale of grocery store merchandise. Write for a free sample copy of FFR, or enter a subscription today. It is \$3.00 a year for 26 issues check full of information of vital interest to you. FOOD FIELD REPORTER, 530 West 42nd St., Room 2132, New York 18, N. Y.

### ARCHITECTURAL ENGINEER

10th year with national Chicago food processor. Experienced industrial building and equipment layout development; cost estimates; preparation architectural, structural, mechanical, piping drawings specifications, contracts; supervisor construction and equipment installation. Illinois registered structural engineer. Capable of organizing new department. Any location. W-87, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED as chief engineer and master mechanic. 20 years' experience. Prefer working in packinghouse. W-83, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 170" high; 2—4x8 and 4x9 Lard Rolls; 75 large wash tanks; rendering tanks; tankage dryers. 2—341 Meat grinders; 1—327 Buffalo Silent Cutter; 1—Crosby 2115X Ice Breaker. Insect proof stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

### MEAT PACKERS—ATTENTION!

FOR SALE: Tankage equipment—one 4x7 Boss cooker, 7 1/2 H.P. motor; one 4x5 crackling receiver; one Albright-Nell press, 30x20 inch curb, 10 inch ram; one steam pump, Union Steam Pump Company, 6x8 by 4x8 stroke; one grease pump and motor; one Williams Little Giant crusher and pulverizer, 15 H.P. motor; one Mitts & Merrill hog crusher, 25 H.P. motor. Eckert Packing Company, Route # 7, Defiance, Ohio.

1—Used Anco No. 370 bacon slicer with stand and with motor and starter for 220 volt, 3 phase, 60 cycle.

1—Anco sliced bacon conveyor unit—16' long overall, made with steel belts operating over pulleys, to include variable speed machine, speed reducer and two scales, tables, all galvanized. Excellent condition. Price \$3000.00. W-80, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ARTIFICIAL CASINGS: We have on hand a number of artificial casings in all sizes. Also frankfurter casings. These can be purchased very reasonable. Also will sell one 250# Cincinnati chopper, direct drive, one bake loaf oven Superior make, one 200# stuffer all in perfect condition. W-85, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

One 12"x18" horizontal arctic ammonia compressor belted with 75 H.P. motor and starting box. Now operating in A-1 condition. For quick sale—\$1800.00. Will separate to sell compressor alone, or motor and starting box. L. Eisenmenger Meats, 455 Wabasha St., St. Paul 2, Minn.

## Equipment Wanted

### Boxmaking Machinery Wanted

We are in the market for Morgan or Doig nailers any size or condition. Will pay up to \$100.00 per track. Can use several vertical resaws, single or twins. Hand-hole cutting machines and corrugated fastening or shook splicing machines. Write, wire, or phone: Keystone Machinery Co., 324 Fourth Ave., Pittsburgh 22, Pa.

## Help Wanted

### SAUSAGE FOREMAN

Experienced man wanted to start manufacture of sausage in new sausage room of modern Government inspected plant. References required but will be kept confidential. Starting salary \$100.00 per week. Write

Ben. H. Rosenthal, President,  
Ben. H. Rosenthal Packing Co.,  
P. O. Box 5252, Dallas, Texas

SAUSAGE MAKER: Working foreman by mid-western state inspected packer producing 100,000 pounds of sausage per month. All new modern equipment. We want a man who can produce a complete line and can handle help. Give experience, salary required, and all necessary information about yourself in first letter. W-88, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CHEMIST WANTED: Modern rendering plant in large mid-eastern city, fats and protein analysis. Research work also. State age, experience, personal references, salary expected. W-94, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN WANTED: For modern dry rendering plant. Supervise maintenance. State age, experience, references expected. W-95, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: First class sausage foreman and sausage maker to take complete charge of sausage department. Hughes-Curry Packing Company, Inc., Anderson, Indiana.

WANTED: Hog kill and beef kill and hog cut foreman. Home Packing Company, Toledo, Ohio. Phone Kingswood 5401.

## Miscellaneous

COOLER SPACE: Now available, first floor and cellar. In building conveniently located in the Chicago stock yards area. All modern facilities. Especially suitable for beef boning or as an outlet for a hotel and restaurant supply business. W-93, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WILL RENT OR LEASE one canning line. Can be used for large cans and small. This location is 25 miles from Chicago with railroad siding. Also have ample cooler space if necessary. W-86, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

FOR SALE: One hydraulic pump, 10x1 1/2 x 12 at \$350.00. In good condition. The Koblenzer Company, 3187 West 65th St., Cleveland 2, Ohio.

## Plant for Sale

### FOR SALE—STOCK-FARM

957 ACRES of level to slightly rolling black land. Beautiful large home with lights, bath, phone, three large barns, cribs, five labor houses, machinery shed, and exceptionally well fenced. Corn, clover, soybean, alfalfa land.

Located three miles from town on main line of R. R., near college town of 20,000 pop. on elec. line, R. F. D. school route, in Lowndes county, east Mississippi Black Prairie Alfalfa lime belt. Mild, congenial, healthful climate, very long planting and maturing seasons. Average annual rainfall 54 inches, producing two crops and winter pasture on same land yearly.

Green winter pasture means saving feed and labor, produces meat at minimum cost, makes money during winter when Illinois and Indiana farms are idle. Don't need tight costly bldgs. and live stock ranging in open are not subject to diseases like in colder states.

Note: Mississippi has Homestead tax exemption law, and live stock and personal property tax free; a big saving yearly. 1944 taxes only \$842.16.

All cultivated and open pasture except fine grove around main bldg. Fenced into nine fields. 180 cows, Grade A dairy run on this farm for 15 years. Packing houses, cheese factories, and milk plants near-by.

Price \$40 per acre, good terms at 4%. An opportunity like old folks had two generations ago. Why farm in ice and snow? Also well improved 4000 and 527 acres with lights.

CALEB SMITH  
SIKESTON, MISSOURI

## MEAT PACKING COMPANY

U. S. government inspected establishment. Sixty years in business. Modern plant and equipment including abattoir, doing approximately \$1,000,000 annually, principally in hogs. Excellent financial condition (net current worth alone is approximately \$220,000). Well located on eastern seaboard, about 200 miles from New York city. Price \$325,000 all cash. Principals only. W-89, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

## Plant Wanted

PLANT WANTED: Medium sized slaughterhouse B.A.I. or in condition to be government inspected. Capacity 500 cattle per week. New York, Pennsylvania, or New Jersey. W-84, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WILL PURCHASE for cash beef and hog slaughtering plant one thousand cattle minimum weekly capacity. Near Chicago. Interested parties communicate directly with George Friedland, President, Food Fit Stores Inc., Philadelphia, Pa.

WANTED: Slaughterhouse about 200 or 300 cattle capacity. Federal inspection, R. R. siding. Will lease or buy. Write full details. W-91, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED TO BUY: Small sausage plant, capacity thirty thousand pounds weekly. Southwest Indiana preferred. Write details and description. W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



# Meat and Gravy

Indianapolis once boasted an all-day, all-night retail meat store—that of Richard Uhl—but he now closes at 10 p.m. on account of the meat shortage. Mr. Uhl reported recently that his store had closed its doors for the first time in ten years.



Stripping artificial casings from frankfurters is traditionally a woman's job and as such should not return the same wage scale to which male employees are entitled. This opinion, rendered by the seventh regional War Labor Board recently, was in answer to a union request that women "frankfurter peelers" receive a higher wage scale because "in Iowa this is regarded as a man's job." The fact that the WLB rendered its verdict in Kansas City, Mo., may or may not have had a bearing on its decision.



An enterprising resident of Michigan has purchased 300 head of buffalo from the federal government with an eye toward establishing a permanent herd. At present there is no price ceiling on buffalo meat, so—prospects are that it will command a fancy price—especially since it is point free. It is said that a limited quantity of buffalo meat has been seen on the New York market from time to time, with the better cuts selling from 75c to \$1.25 per lb. If this be inflation, the Michigan rancher seems determined to make the most of it.



## Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

The pros and cons regarding palatability of horse meat comprised a popular topic as far back as 1908, and when Parisians began to take up the eating of horse meat on a moderate scale the rest of the world started to wonder if horse steak was really as tough and indigestible as certain quarters claimed. THE NATIONAL PROVISIONER, always ready to throw light on a controversial subject, furnished some revealing data: "Although less meat was eaten in Paris last year (1907) than for a number of years preceding, the consumption of horse meat is on a steady increase. Paris has always set the fashion for the rest of the world in gastronomic affairs as well as in the matter of women's attire. A little less than 50,000 horses, mules and donkeys were eaten in Paris alone last year. This is the proportion: for every 100 animals butchered at the hippo-abattoirs, there are 97 horses, two donkeys and one mule. Last year the sum total represented 25,000,000 lbs. of meat. . . Many Americans and Englishmen have become quite fond of horse meat since their residence in Paris. The taste is not very different from beef. In fact, a man can eat a horse steak and never know the difference. The abattoirs where these animals are butchered are closely supervised by the city." In the more than a quarter of a century that has intervened since the above item was written, and even today in the face of a civilian meat shortage, the American consumer has yet to show that he prefers a horse steak, either rare or medium, when he can get beef.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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